UNIVERSITY CENTER PLAY & LEARN

COOKBOOK '94

Table of Contents

Section 1: APPETIZERS

Section 2: BEVERAGES

Section 3: BREADS

Section 4: CAKES,

Section 4: COOKIES, BARS AND CANDIES

Section 5: DESSERTS

Section 6: ENTREES

Section 7: VEGETABLES

Section 8: MISCELLANEOUS

All recipes in alphabetical order by section.
See Index for specific recipes and page numbers

APPETIZERS

AVOCADO-CRAB SOUP

1 can (10 3/4 ounces) condensed chicken broth
1 cup water
1 T. lemon juice
2 med. avocados, pared and cut up
1 green onion (with top), cut into about 1-inch pieces
1 sm. garlic clove
1 cup plain yogurt
*1 package (6 ounces) frozen crabmeat, thawed

Heat chicken broth, water, green onion, and garlic to boiling in 2-quart saucepan. Pout hot mixture into food processor or blender. Add lemon juice and avocados. Cover and process or blend about 30 seconds or until smooth.

Pour mixture back into saucepan. Stir in yogurt and crabmeat. Heat, stirring constantly, just until hot.

*1 can (6 ounces) crabmeat, drained, or 1 package (8 ounces) salad style imitation crabmeat can be substituted for frozen crabmeat.

Kathy Thompson

BACON WRAPPED WATER CHESTNUTS

2 6oz. cans whole water chestnuts
1 lb. bacon
1/2 (12oz.) bottle cocktail sauce
1/2 cup brown sugar

Marinate chestnuts in cocktail sauce 1 hour. Wrap chestnuts in bacon and secure with toothpick. Place on foil lined baking sheet. Sprinkle with brown sugar. Bake at 350 degrees for 20 minutes. Transfer to a new baking dish and heat for 15 minutes more at 325 degrees before serving.

Amy Skelly

BLACK BEAN SALSA

2 cups canned black beans, drained and rinsed
1 teaspoon finely chopped jalapeno pepper
1/2 cup finely chopped onion
1/3 cup red wine vinegar
3/4 cup finely chopped tomato
1/2 cup finely chopped sweet red pepper
1/4 cup chopped fresh cilantro

Combine all ingredients; toss gently. Cover and chill. Serve with tortilla chips or as an accompaniment to grilled fish or chicken. Yield 4 cups.

The O'Brien's

BROCCOLI CHEESE DIP

1 lb. ground beef
1 jar Cheez Wiz with jalapenos
1 to 1 1/2 cups milk
1 pkg. frozen chopped broccoli
2 small pkgs. Hot Mexican Velvetta

Brown beef, drain. Put browned beef into crock pot and add broccoli and cheeses, melt. Start with 1 cup of milk and add as needed.

Karen Weir

UNCLE JIM'S HOLIDAY CHEESE BALL

1 cup finely ground nuts or nut topping
1 16 oz. package cream cheese--softened
Lawrey Seasoning
1/4 Cup onion--finely ground
1 small can crushed pineapple--drained

Beat cream cheese and onion. Sprinkle in Lawrey seasoning to taste. Fold in pineapple and nuts (use 1/4 cup). Refrigerate until set hard then roll in remaining nuts. Make 1 day ahead. May freeze any leftover.

The Shepherd's

BROCCOLI-CHEESE SQUARES

3 T. softened butter or margarine
3 large eggs
1 Cup flour
1 tsp. salt
1 lb. mild cheddar cheese, coarsely shredded (4 Cups)
2 Pkgs. (10 oz each) frozen chopped broccoli
1 Cup milk
1 tsp. baking powder
Seasoned salt
2 T. finely chopped onion

Grease 9 X 13 inch baking dish with the butter. Steam broccoli until partially cooked. Cool and press broccoli dry on paper towels. Beat eggs and milk until frothy. Thoroughly mix flour, baking powder and salt; stir into egg mixture, mixing well. Fold in broccoli, cheese and onion; spoon into baking dish, spreading evenly. Sprinkle with seasoned salt. Bake in preheated 350 degree oven about 35 minutes or until set and lightly browned. Let stand five minutes then cut into bite size pieces.

Sharon Wenzel

CHEESE SPREAD

1 can tomato soup
2 green peppers
4 green onions
2 pounds sharp cheddar cheese
1 stick butter
1 large jar stuffed olives

Run all through meat grinder or food processor. Mix thoroughly, but stop short of making a paste of ingredients. The spread should be a bit "chunky." Eat on crackers or spread on French bread slices & toast. (This makes a lot, but it freezes well.)

Linda Colenda

CHEESE SPREAD

1/8 tsp. nutmeg
2 T. chopped green onions
1/3 cup mayonnaise
1 1/2 cup shredded swiss cheese
1 8 oz. soft cream cheese
1/3 cup sliced almonds
1/8 tsp. pepper

Mix ingredients, put in pie dish, cook at 350^{0} for 15 minutes. (after approx. 8 minutes. stir) Garnish with remaining almonds and serve with crackers.

The Chinn's

LOW CALORIE CHICKEN-VEGETABLE SOUP

3 1/2 Cups water
1 T. chicken-flavored bouillon
1 (14 1/2 oz.) can no-salt-added whole tomatoes, undrained and chopped
1/4 tsp. salt
1/4 cup dried minced onions
1 cup diced zucchini
1 cup diced, cooked chicken
3/4 tsp. instant minced garlic
1 (8 oz.) can mushroom stems and pieces, drained
1 cup sliced carrots
1 tsp. dried whole basil
1 tsp. paprika
2 T. Burgundy or other dry red wine

Combine water, bouillon granules, tomatoes, onion, basil, paprika, garlic, and salt in a Dutch oven. Bring to a boil; cover, reduce heat, and simmer 10 minutes. Add carrots; cover and simmer 10 minutes. Add mushrooms, zucchini, chicken, and wine; simmer, uncovered, 8 minutes. Serve warm. Yield: 7 cups (about 81 calories per 1-cup serving, 2 grams fat).

This soup can be made ahead and frozen. Freeze the soup in quart containers. Defrost when needed and reheat to serve.

Leigh Novak

CHILI DIP

1 can Hormel chili (without beans)
shredded Monterey Jack Cheese
1 3 oz. package cream cheese

In bottom of pie pan, spread cream cheese. Then layer with chili and top with cheese. Microwave or bake at 350° until cheese is melted.

Karen Weir

COCKTAIL MEATBALLS

2 lbs. lean ground chuck or round
1 egg
1 finely chopped onion
salt & pepper

Form in 1 inch balls, makes about 50 meat balls. Brown in saucepan until firm, remove, and drain on paper towels. In saucepan over low heat mix 1 bottle Heinz chili sauce, 1 12 oz. jar grape jelly, and juice of 1 lemon. Add meat balls (and cocktail hot dogs if desired). Heat. May be frozen. Serve in chafing dish with toothpick and lots of cocktail napkins.

Ann Rihn

CRAB MEAT DIP

2 (8 oz.) packages of cream cheese
1/4 cup mayonnaise
salt to taste
3 T. dry white wine
1 1/2 T. powdered sugar
1 (7 oz.) of canned crab meat
1/2 cup sour cream
2 tsp. dry mustard
2 tsp. minced onion

Combine all ingredients in double boiler and heat. Mix until smooth. Cool and freeze (if made ahead) in sealed container.
To serve, thaw slightly and heat in oven proof serving dish at 350 degrees until bubbly, about 20 to 30 minutes. Serve warm with crackers.

Karen Barnette

CRAB MOLD

1 lb. crab meat
1 cup Tomato soup
1/4 cup chopped green onions
1/2 cup cold milk
1 8oz. cream cheese
1/2 cup mayonnaise
1/4 cup chopped celery
1 pkg. gelatin plain

Soften pkg. gelatin in milk. In double boiler combine tomato soup and cream cheese; add gelatin and milk mixture. Add rest of ingredients. Fold in crab meat, and pour into mold. Refrigerate.

Valerie Winstead

HOT CRAB DIP

1 (8 oz.) cream cheese, cubed
2 (6 oz. each) cans crab meat, drained
2 T. fresh or 2 tsp. dried chives
1 tsp. lemon juice
1/2 cup mayonnaise
1 package Italian salad dressing mix
1 T. pimento

Combine all ingredients in 1 quart casserole dish. Microwave on full power for 2 1/2 to 4 1/2 minutes or until heated thoroughly. Stir two times during heating. Serve with crackers. Also wonderful served cold.

Sharon Wenzel

LUMP CRAB MELT

1 lb. backfin crab meat
capers & green onions (sliced thin) to taste
1 pint mayonnaise
12 oz. shredded cheddar

Mix crab, mayonnaise, capers, green onions. Put in casserole. Top with cheddar. Bake at 325 for 20 minutes. Serve with crackers or toasted bread rounds.

Linda Colenda

PARTY CRAB DIP

1/2 pint sour cream
1 1/2 tsp. dry mustard
3 shakes of garlic powder
1/2 tsp. Old Boy seasoning
2 (8 oz.) packages of cream cheese
2 or 3 tsp. Worchester sauce
juice from 1/2 of a lemon
3-4 tsp mayonnaise

Mix above ingredients in mixing bowl. Add 1 pound back fin lump crab meat, which has been picked and cleaned. Mix gently (fold in). Bake in casserole at 300 degrees for 1 hour, until bubbly. May be topped with 1/2 lb grated cheddar cheese. It can be frozen before cooking.

Ann Rihn

TRAWLER CRAB DIP

1 1/4 cup mayonnaise or salad dressing
1/4 cup French salad dressing
1 tsp. horseradish
1 cup fresh crab meat, drained, & flaked
1/2 cup finely shredded, cheddar cheese

Combine all ingredients; cover & refrigerate. Serve with crackers.

Wendy & David Evans

CREAMY CLAM CHOWDER

1 1/4 cups peeled, diced potatoes
1/2 cup water
1/3 cup chopped onion
1 T. reduced-calorie margarine
1/3 cup chopped celery

Combine first 5 ingredients in a Dutch oven; place over medium-high heat, and bring to a boil. Cover, reduce heat, and simmer 15 minutes or until potato is tender.

1 (12oz.) can evaporated skimmed milk
1 cup skim milk
1/4 tsp. salt
1 (10oz.) can whole shelled clams, drained*
1 T. cornstarch
1/8 tsp. ground white pepper

Combine evaporated skimmed milk, skim milk, and cornstarch in a small bowl; add milk mixture to potato mixture. Add clams, salt, and pepper. Cook over medium heat, stirring constantly, 10 minutes or until thickened and bubbly. Serve with water crackers, if desired. Yield: 5 cups (about 176 calories per 1-cup serving, 2.4 grams fat)

Leigh Novak

CREAM OF CAULIFLOWER SOUP

2 T. vegetable oil or shortening
bouquet garni (1/2 tsp peppercorns
1 sm. carrot, peeled and grated
1 head cauliflower, cut into florets
2 T. chopped parsley
8 cups chicken stock
1 cup half and half
1 cup sour cream
1/2 cup chopped onion
1 tsp tarragon and 1/2 bay leaf)
1 cup chopped celery
1/4 cup butter
3/4 cup flour
2 cups milk
1 T. salt or to taste

Heat oil in 8 to 10 quart stockpot over medium heat. Add onion and saute until translucent, stirring frequently. Add carrot and celery and cook 2 minutes, stirring frequently. Add cauliflower and 1 Tbsp. parsley. Cover, reduce heat to low and cook 15 minutes, stirring occasionally to prevent mixture sticking. Add chicken stock and bouquet garni and bring to boil over medium heat. Reduce heat and simmer about 5 minutes. Melt butter in 2 quart saucepan. Stir in flour to make roux. Slowly add milk, whisking constantly to blend.

Bring mixture to boil over medium heat, stirring frequently until mixture is thick and smooth. Remove from heat and stir in half and half. Stir sauce into simmering soup. Season to taste with salt and simmer gently for about 15 to 20 minutes. Just before serving, remove bouquet garni. Mix a few tablespoons of soup with sour cream. Stir sour cream mixture into soup along with remaining chopped parsley. Reheat and serve.

Maureen Shepherd

CURRY VEGETABLE DIP

1 cup mayonnaise
1 tsp. garlic powder
1 tsp. curry powder
1 tsp. vinegar
1 tsp. onion powder
1 tsp. horseradish

Combine all ingredients. Refrigerate 12 hours. Serve with fresh vegetables.

Debbie Stannard

DEVILED EGGS (12 pieces)

6 eggs
1/2 tsp. dry mustard (or 1 tsp. mustard)
dash pepper
1/4 tsp. salt
1 T. mayonnaise (or 1 T. horseradish sauce for a spicy taste)

Cook and cool eggs. Slice in half, removing yolks into a bowl. Mash yokes to a fine consistency with a fork. Add remaining ingredients. Fill each egg with mixture. Garnish with paprika, parsley, etc. Chill for 1-2 hours prior to serving.

Janice Chilli

DIP

8 oz. package of cream cheese
6 to 8 oz. Monterey Jack cheese with jalapenos (shredded)
1 can of Hormel chili without beans

Spread the cream cheese in casserole dish. Layer the chili over the cream cheese. Top with the shredded Monterey Jack cheese. Microwave for 2-4 minutes, until cheese is melted. Serve with nachos.

Anne and John Horstman

DRIED BEEF DIP FOR CRACKERS

1 8 oz. cream cheese
2 T. milk
2 1/2 oz. dried beef
2 T. chopped onion
2 T. chopped peppers
1/8 tsp. pepper
1/2 cup sour cream

Mix together. Put in 8" pie pan. Chop 1/4 cup walnuts, put over top. Bake 350° for 15 minutes. Serve with crackers.

Cathy Kick

FRENCH ONION SOUP

vegetable cooking spray
2 T. butter
2 (10 1/2 oz.) cans beef consomme undiluted
1/4 cup dry white wine
6 (1 in. thick) slices french bread
6 large onions (thinly sliced)
1 1/3 cup water
1 (13 3/4 oz.) can ready to serve beef flavored broth
1/4 tsp. freshly ground pepper
1/4 cup grated Parmesan cheese

Melt butter in Dutch oven coated with cooking spray. Add onions, cook over medium heat 5 minutes (stirring often). Add 1 can of beef consomme, cook over low heat 30 minutes. Gradually add remaining beef consomme, beef broth, & next 3 ingredients. Bring to a boil, simmer 10 minutes. Place bread slices on a baking sheet; sprinkle with Parmesan cheese. Broil 6 inches from heat until cheese is golden brown. Ladle soup into serving bowls & top with toasted bread slices.

Wendy & David Evans

GAZPACHO (LOW CALORIE)

2 lg. cans V-8 juice
1/2 cup tarragon vinegar
2 lg. cucumbers (peeled, seeded, chopped)
2 T. sugar
1 3 oz. can pitted black olives (drained)
Tabasco sauce
1/2 cup vegetable oil
1 lg. onion (chopped)
1 med. green pepper (chopped)
salt & pepper to taste
2 12 oz. cans whole tomatoes

Combine all in LARGE bowl. Pour about 1/3 into blender and process. Repeat 2 times. Chill well. Season to taste with tabasco sauce. Garnish when serving. Yield: 4 qts.

Linda Colenda

GUACAMOLE

2 large ripe avocados
2 T. minced onion
1/2 tsp. garlic powder
1 small tomato, chopped
1 tsp. lime or lemon juice
1/2 tsp. salt

Peel avocados. Mash with a fork (or food processor). Stir in remaining ingredients. Makes 6 servings.

The O'Brien's

HAMBURGER CHEESE DIP

1 lb. ground beef
1 package taco seasoning mix
1 jar each - mild and hot taco sauce
1 lb. Velveeta cheese
1 can jalapeno relish
Tortilla Chips

Crumble and cook ground beef, drain fat. Cube and melt cheese-mix all ingredients together and cook until well blended. Tortilla chips.

Sharon Wenzel

HOT TACO DIP

1 lb. lean ground beef
1 (16 oz.) can spicy chili beans, undrained
1 (1 1/4 oz.) envelope of taco seasoning
1/2 tsp. salt
1 medium onion
1 (4 oz.) can mushroom stems and pieces, undrained
1 to 2 T. chili powder
1 cup shredded cheddar cheese

Combine beef and onions in a Dutch oven, cook until beef is browned, stirring until it crumbles. Drain. Add beans and next 4 ingredients. Cover, reduce heat and simmer 15 minutes, stirring occasionally. Refrigerate unless serving immediately. To serve spoon into a chafing dish and heat. Sprinkle with cheese. Serve with corn chips.

Wendy & David Evans

UNCLE PATRICK'S MEXICAN DIP

1 (8 oz.) pkg. cream cheese
1 can green chilies
8 ounces grated cheddar and/or mozzarella cheese
1 can chili with or without beans
5-6 Green onions

In glass pie pan, press down cream cheese. Spread chili on top. Cover with chilies, chopped green onion and grated cheese over all. Cover with plastic wrap, microwave on high for 7 minutes or until cheese is melted and heated through. Or, bake at 375° for 20 minutes. Serve with nacho chips.

The Shepherd's

MUSHROOM LOGS

2 (8 oz.) cans refrigerated crescent dinner rolls
1 (4 oz.) can mushroom stems & pieces, drained & chopped
1 egg beaten
1 (8 oz.) pkg. cream cheese, softened
1 tsp. salt
poppy seeds

Mix mushrooms and cream cheese in food processor. Separate crescent dough into 8 rectangles. Press perforations to seal-combine cream cheese, mushrooms, and salt, mixing well. Spread mushroom mixture in equal portions over each rectangle of dough. Starting at long sides, roll up each rectangle jelly roll fashion. Pinch seams to seal. Slice logs into 1" pieces. Place seam side down on an ungreased baking sheet. Brush each log with egg and sprinkle with poppy seeds. Bake at 375° for 10-12 minutes. Servings=4 dozen.

Deborah Duorkin

NACHO DIP

32 oz. Velveeta cheese (cut into cubes)
green onions - chopped thinly
Tabasco sauce to taste
3 can green chillies
15 oz. can Hormel chili (no bean)

Mix all ingredients into crock pot once cheese is melted. Serve with nachos.

Kathy Johnston

SUPER NACHOS

1/2 pound each lean ground beef and chorizo sausage (casing removed); or use only lean ground beef (1#)
salt
1 or 2 cans (1 lb. each) refried beans
2-3 cups shredded jack cheese
garnishes (chopped green onion, sliced black olives, guacamole, sour cream and coriander)
1 large onion, chopped
liquid hot pepper seasoning
1 can (4oz.) whole green chiles, chopped
3/4 cup prepared taco sauce (green or red)
tortilla chips

Crumble ground beef and sausage in a frying pan. Add onion and cook on high heat, stirring, until meat is lightly browned. Discard fat; season with salt and liquid hot pepper seasoning to taste.

Spread beans in a shallow 10 by 15 inch oval or rectangular pan or ovenproof dish. Top evenly with meat. Sprinkle chiles over bean and meat mixture, cover evenly with cheese, and drizzle with taco sauce. Cover and chill if made ahead. Bake, uncovered , in a 400° oven for 20 to 25 minutes or until very hot throughout. Remove from oven and quickly garnish. Serve with chips.

The O'Briens

AUNT KAREN'S PARTY PIZZA'S

On a split half of english muffin, spread pizza sauce. Layer mozzarella cheese-sliced or grated. Sprinkle with a little oregano. Place a slice of pepperoni in middle.

Broil until cheese melts and muffin browns.

The Shepherd's

PESTO PINWHEELS

12 ozs. cream cheese, softened
3 green onion, cut in 1 inch pieces
1 lb. frozen puff pastry dough, thawed
1 cup Parmesan cheese, grated
3/4 cup pesto sauce, drained of surface oil

In a food processor, combine both cheeses and the green onions and blend until smooth. Add the pesto sauce and mix well. Unroll one sheet of puff pastry and roll to extend the length to 16 inches. Spread half the cheese mixture on the dough, bringing it all the way to the edges. Starting at a long side, roll up into a tight cylinder. Repeat with remaining puff pastry and cheese mixture. Wrap in plastic wrap and freeze at least 2 hours.

Preheat the oven to 400^{0}. Remove plastic wrap from the pastry. With a sharp serrated knife, cut the cylinders into 1/4 inch slices. Arrange them on ungreased baking sheets. Bake until golden, about 10 minutes. Serve warm. Unsliced pastry may be frozen up to one month. Serves 8 to 10.

Kathy Thompson

RICOTTA CHEESE DIP

1 package (envelope) Knorr Spring Vegetable Soup mix
1 container ricotta cheese
Monterey Jack Cheese (shredded)

Combine cheese, soup mix, and 1/2-1 cup shredded cheese. Pour into a baking dish (I use a bowl) and top with more shredded cheese. Microwave or bake at 350^{0} until cheese melts.

Karen Weir

SAUSAGE BALLS

1 lb. sharp cheddar cheese
1 to 1 1/2 cup Bisquick
1 lb. sausage

Mix together using your hands. Roll into small balls and place on cookie sheet. Bake at 400° for 15-20 minutes. Drain on paper towels.

Elizabeth Pyszka

SAUSAGE AND CHEESE PATTIES

1 lb. sausage
2 cups Bisquick
1 lb. cheddar cheese (grated)
3/4 cups water

Cook sausage in skillet, drain, let cool. Grate cheese. Mix all ingredients together in bowl. Roll teaspoon full of recipe into balls. Place on ungreased cookie sheet. Bake in 400° over for 12-15 minutes.

The Axeman's

SAUSAGE PINWHEELS

2 pkg. prepared refrigerated crescent roll (8 count)
1 pkg. breakfast sausage roll (16 oz.)

Unroll dough and split in half (4 crescent square). Spread 1/4 of the sausage on the dough. Starting at one side, roll into a strip. Slice 1/2 to 3/4 inch pieces, and place circles on baking sheet. Bake at 375° for 10-12 minutes (until golden brown). Remove from tray and serve. Repeat with remaining sets of 4 crescent pieces.

NOTE: Dough and sausage roll can be made ahead of time and stored in the refrigerator for up to 24 hours.

Frank & Amanda Chilli

GRANDMA O'BRIENS'S SHRIMP BUTTER

1 stick butter
1 can small shrimp
2 T. mayonnaise
1 (8 oz) pkg. cream cheese
1 small grated onion
juice of 1 lemon

Blend all together. Chill. Serve with Bremer wafers and white wine or champagne.

The O'Brien's

SHRIMP CANAPES

1 pkg. biscuits (from dairy section)
1 cup mayonnaise
1/4 cup chopped green onion
sesame seeds
1 pkg. small frozen shrimp (thawed)
1/2 cup Parmesan cheese
2 cups grated Swiss cheese

Bake biscuits according to package directions--cool & split lengthwise. Place a few shrimp on each biscuit. In small bowl mix mayonnaise, Parmesan cheese and onion. Spoon mixture onto each shrimp-covered biscuit. Top with swiss cheese and sprinkle with sesame seeds. (They can be covered with saran wrap and refrigerated at this point.) Broil until cheese browns and starts to melt. WATCH CAREFULLY!

Sharon Wenzel

SHRIMP DIP

1 8oz. pkg. cream cheese
1 can cream of potatoe soup
1 sm. frozen pkg. of baby shrimp
1 8oz. pkg. grated cheddar
1/2 tsp. horseradish
1/2 tsp. pepper
1/4 tsp. salt
1 T. minced onion

Mix cream cheese and potatoe soup together. Add horseradish and salt and pepper and onions. Drain or thaw shrimp and mix in. Spread 1/2 of the dip into the bottom of deep baking dish. Layer 1/2 of cheese then dip and cover with rest of cheese. Bake 350 for 25-30 minutes.

Valerie Winstead

SHRIMP MOLD

1 lb. shrimp (cooked), minced
1/2 package gelatin (softened in 1/2 cup water)
1 cup mayonnaise
Worchestershire sauce
1 can tomato soup
2 3oz. pkgs. cream cheese
1/2 onion, minced

Cook tomato soup and shrimp until just hot. Mix rest of ingredients with soup/shrimp mix. Pour into mold and refrigerate until firm. When ready to serve, unmold and serve with crackers.

Linda Colenda

SHRIMP SPREAD

8 oz. cream cheese
1/2 cup onion, grated
1 T. mayonnaise
1 small can shrimp (drained)
1 T. Worchestershire sauce

1. Mix well with electric mixer and spread on crackers. Make at least an hour before and chill.

Margie Joppich

SPINACH BALLS

2 packages frozen chopped spinach, cooked per box and instructions and squeeze out
1 cup grated Parmesan cheese
3/4 cup butter-softened
2 cup Pepperidge Farm Herb Stuffing
6 eggs
Salt and Pepper for taste

Combine all and roll into walnut sized balls. (may be frozen at this point). Heat in 350^{0} oven on ungreased cookie sheet for 10 minutes. Makes about 100 balls.

Linda Colenda

SPINACH DIP

1 pkg. thawed chopped spinach
16 oz. sour cream
1 lg. Pumpernickel roll
1 pkg. of Mrs. Norr's dry garden vegetable mix
1/2 cup chopped onions

After squeezing excess juice from the chopped spinach, put into large bowl. Mix all remaining ingredients with the spinach. Mix well then cover and refrigerate for 24 hours. Cut middle out of pumpernickel roll and place bowl in middle to hold spinach dip mixture. Break extra bread into chunks to serve with the dip.

Kathy Johnston

SPINACH DIP

2 boxes frozen, chopped spinach
1 cup sour cream
1 box Knorr's vegetable soup mix
1 chopped onion
1 cup mayonnaise

Cook and drain chopped spinach. Mix all ingredients together in mixing bowl. Serve in hollowed out sourdough bread round. Serve with crackers or leftover sourdough bread.

the Axeman's

SUPER SPINACH DIP

1 (10 oz.) package frozen chopped spinach, thawed and squeezed almost dry
1/3 cup picante sauce
1/4 tsp. ground cumin
4 slices crisp bacon, crumbled
1 8 oz. pkg. cream cheese, cubed
1/4 cup chopped green onions
1 medium tomato, seeded and chopped
1/2 cup (2 oz.) shredded cheddar or jack cheese

Combine spinach, cream cheese, picante sauce, green onions and cumin in saucepan*; cook over low heat until cheese is melted and mixture is hot. Stir in tomato and bacon; heat through. Transfer to shallow serving dish (a pie plate works fine). Top with shredded cheese. (It may be microwaved to melt the shredded cheese, if desired). Serve with tortilla chips for dipping. (NOTE - May be microwaved on high 2-3 minutes, stirring every 30 seconds until cream cheese is melted.)

Amy Skelly

TIPTAUER CHEESE

1 1/2 lb. crab cream cheese
1 cup sour cream
paprika
salt and pepper to taste
2 sticks (1 cup) softened butter
2 T. chopped chives
1 T. chopped capers

In a bowl, mix all the above ingredients in the order that they are listed.

Kathy Nielsen

BEVERAGES

ANDI'S BOURBON "SLUSHIE"

1 12oz. can Awake
7 T. instant tea
7 cups water
2 12oz. frozen lemonade
3/4 cup sugar
1 pint bourbon (whiskey)

Mix and freeze. Serve with 7-Up.

Kathy Thompson

BAILEY'S IRISH CREAM (imitation)

1 cup half and half
1 cup brandy
1/2 tsp. instant coffee
1 can Eagle Brand Condensed Milk (14 oz.)
1 tsp. chocolate syrup

Mix in blender and refrigerate.

Helen Webster

BLUSHING ROSE PUNCH

1 pint cranberry juice cocktail ice ring
2 chilled ginger ale (28 oz.)
1 large can frozen lemonade
lemon and/or lime slices
1 qt. raspberry sherbet

Combine cranberry juice cocktail, lemonade and sugar (to taste): blend well and chill. To serve pour over ice ring in punch bowl, add chilled ginger ale, then gently stir in sherbet and garnish with lemon/lime slices. Serves 30 punch-cup servings.

Connie Melkus

BOO JUICE

2 Red Hawaiian Punch cans
1 2 liter bottle of 7-Up
1 2 liter bottle of gingerale

Put all together in a punch bowl. Add lime sherbet on top.

Kathy Johnston

CAFE VIENNA

1/4 cup creamer
1/4 cup instant coffee
1/3 cup sugar
1/2 tsp. cinnamon

Mix well and store in glass jar. Add 1 to 2 tsp. to one mug hot water.

Helen Webster

CHERRY PUNCH OR MONKEY PUNCH

2 boxes of cherry gelatin
1 cup sugar
1 qt. chilled pineapple juice
2 mashed bananas
4 cups boiling water
1 qt. chilled orange juice
1 qt. chilled ginger ale
frozen mold made with cherry Kool-aid

Dissolve 2 boxes of cherry gelatin in 4 cups boiling water and add 1 cup sugar. Cool and add 1 qt. chilled orange juice, 1 qt. chilled pineapple juice, 1 qt. chilled ginger ale. Add 2 mashed bananas. Add frozen mold made with cherry Kool-aid. Serves 25-30.

Connie Melkus

COFFEE PUNCH

1 gallon boiling water
3 cups of sugar
1 pint coffee cream
1 lb. of coffee
1 gallon ice cream

Boil 1 gallon water and 1 pound coffee. Add 3 cups sugar while hot. Chill overnight. Pour over 1 gallon ice cream. Add 1 pint coffee cream. Serves 30.

Connie Melkus

FROSTY FRUIT COOLER

3 cups apricot nectar, chilled
3 cups pineapple or orange juice, chilled
1 qt. (4 cups) ginger ale, chilled
1 pt. (2 cups) pineapple or orange sherbet

In punch bowl (4 quart), combine apricot nectar and pineapple juice. Just before serving, add ginger ale. Float scoops of sherbet on top. Serve immediately.

Faith Shoup

GOLD PUNCH

1 (12oz.) can frozen orange juice concentrate, thawed, undiluted
1 (12oz.) can frozen lemonade concentrate, thawed, undiluted
1 qt. apricot nectar
1 (1qt.) bottle gingerale ale, chilled
1 (46 oz.) can unsweetened pineapple juice
2 cups unsweetened grapefruit juice
2/3 cup sugar

Combine juices and sugar in a punch bowl and stir until sugar dissolves; chill. To serve, add ginger ale and ice ring. Garnish with orange and lemon slices.

Rita Raines

IRISH COFFEE

Irish Whiskey
sugar cubes
whipped cream
coffee

Heat a stemmed whiskey goblet. Pour in one jigger of Irish whiskey and add one cube of sugar. Fill goblet with strong black coffee to within one inch of the brim. Top to brim with lightly whipped cream, so that cream floats on top. Do not stir after adding cream. Compliments of Embassy of Ireland

Maureen Shepherd

KALUOA

6 cups sugar
2 oz. instant coffee
2 oz. pure vanilla extract
1 qt. water
1 qt. water
1 qt. grain alcohol (vodka also works)

Dissolve 6 cups sugar in 1 qt. boiling water.
Dissolve 2 oz. instant coffee in 1 qt. boiling water.
Let both cool and mix together. Add 2 oz. pure vanilla extract and 1 qt. grain alcohol. Put in jar(s) and allow to sit for 2 weeks before drinking.

Helen Webster

KAHLUA HUMMER

1 oz. Kahlua
1 oz. light rum
3 scoops vanilla or chocolate ice cream

Combine and blend briefly.

Anne and John Horstman

ORANGE JUBILEE

1 can (6 oz.) frozen orange juice concentrate
1 cup milk
10 ice cubes
1/4 cup sugar
1 tsp. vanilla
1 cup water

Combine all ingredients in blender. Process for 30 seconds or until ice cubes are crushed.

Anne and John Horstman

ORANGE SURPRISE

1 large sour cream (16 oz.)
1 12 oz. Cool Whip
2 small cans mandarin oranges
2 small boxes orange Jello
1 large can pineapple chunks
1 cup fruit cocktail

Mix Jello with sour cream. Add in Cool Whip and mix well. Drain fruit and add to mixture. Chill and serve. Store in covered bowl.

Debra Seeley

PINEAPPLE RASPBERRY PUNCH

5 cups pineapple juice
1 lemon, sliced
ice
1 qt. raspberry cranberry drink
1 pt. fresh or frozen raspberries

Chill ingredients, combine in punch bowl.

Anne and John Horstman

RASPBERRY CHAMPAGNE PUNCH

2 10 oz. frozen raspberries in syrup (thawed)
1/2 cup sugar
1 qt. raspberry sherbet
1/3 cup lemon juice
1 bottle rose wine chilled
1 bottle champagne chilled

In blender puree raspberries. In punch bowl combine pureed raspberries, lemon juice, sugar, and wine; stir. Just before serving, add sherbet and champagne. Stir gently.

the Chinn's

RUSSIAN TEA

Pot 1	Pot 2
8 cups water	8 cups water
1 1/2 cups sugar	1 stick cinnamon
large can frozen orange juice	1 heaping tsp. whole cloves
medium size can pineapple juice	5 regular size tea bags
large can frozen lemonade	
Bring water and sugar to boil. Add other ingredients.	Bring water, cinnamon cloves to boil. Add tea bags. Boil 5-7 minutes.

Pour two pots together

Elizabeth Pyszka

RUSSIAN TEA

1 1/4 cup (9 oz.) Tang drink mix
2/3 cup instant tea
1/4 tsp. ground clove
1/2 cup sugar
1/2 tsp. cinnamon
dash salt

Mix well and store in glass jar. Add 2 tsp. to one mug hot water.

Helen Webster

RUSSIAN TEA

2 cups Tang
1 pkg. lemonade mix
1/2 cup sugar
1/2 cup instant tea (plain)
1/2 tsp. cinnamon
1/2 tsp. cloves

Put together and store tightly in glass jar. Use 3 tsp. per cup of hot water.

Chris, Connie, Maggie Melkus

SLUSH PUNCH

4 pkg. Jello (3 oz.)
5 cups sugar
1 12 oz. can orange juice
1 gallon water
1 lg. can frozen lemon juice (or 1 1/2 bottle frozen lemon juice -not lemonade)
2 46 oz. cans pineapple juice
1 oz. almond extract
4 cups water

Mix sugar and 4 cups of water. Make syrup and bring to a boil. Add Jello and dissolve. Add remaining ingredients and mix well. Place in freezer and leave until slushy or frozen. If frozen, take out 2 hours before time to use. Makes 2 1/2 gallons.

Connie Melkus

SPICED TEA

2 quarts water
1 tsp. whole cloves
1 12oz. can frozen orange juice
6-8 tea bags
2 cinnamon sticks, broken
1 12oz. can frozen lemonade
1 1/2 cups sugar

Boil water with spices. Steep tea for 5 minutes. Add sugar and dissolve. Add lemonade and orange juice.

Elizabeth Pelzar

SPICED TEA

2 cups Tang
2 to 3 cups sugar
1/2 cup instant tea
3/4 cup instant lemonade
1 tsp. cinnamon
1 tsp. ground cloves

Mix thoroughly. Use 2 teaspoons in a cup of boiling water. Store remainder of mixture in an airtight container.

Maureen Shepherd

STRAWBERRY PUNCH

2 qt. ginger ale
1 qt. fruit punch
1 pt. frozen strawberries
1 can frozen lemonade
1/2 cup sugar
1 qt. strawberry sherbert

Crush strawberries. Add lemonade and sugar; mix well. Keep chilled until ready to serve, then add chilled ginger ale, fruit punch and strawberry sherbert; stir well. Makes 1 gallon.

Rita Raines

VODKA SLUSH

1 fifth of vodka
1 12 oz. orange juice (thawed)
32 oz. cranberry juice (buy a gallon)
1 12 oz. lemonade (thawed)
1 cup confectioner's sugar
Fresca or other clear soda

Mix all of the ingredients except the Fresca and put into a plastic jug (gallon). Fill up the rest of the gallon with Fresca. Leave 2 inches at the top of the jug so it does not split. Put in the freezer. On the morning needed, take out to thaw until slushy. Then add to any non-alcoholic punch. PARTY FAVORITE!

Kathy Johnston

VODKA SLUSH

1 (12 oz.) can orange juice	2 cups tea
1 (12 oz.) can lemonade	2 cups vodka
1/2 cup sugar	5 cups water

Mix all ingredients together in large plastic container with lid. Freeze for two days before using. Use 1/2 slush and 1/2 7-Up for refreshing summer drink.

Maureen Shepherd

BREADS

APPLE CINNAMON MUFFINS

1/2 C butter or margarine
3/4 C white sugar
1 egg beaten
1 C buttermilk
1 tsp salt
1 1/2 C diced apple
1 C all purpose flour
3/4 C whole wheat flour
1 tsp baking soda
1 tsp cinnamon

TOPPING:
1 tsp cinnamon
2-3 tbsp white sugar

Blend margarine, sugar and egg until smooth. Add buttermilk, salt, apples and mix well. Stir together flour, soda, cinnamon and add stirring only to moisten. Spoon into greased muffin cups and sprinkle with topping. Bake 375° - 20 min. Yields 10 lg muffins

Cathy Kick

APPLE SPICE BREAD

1 1/2 C all purpose flour
3/4 tsp baking soda
1/2 tsp salt
1 tsp ground cinnamon
1/4 tsp powdered cloves
1/2 tsp nutmeg
1 C plus 1 tbsp sugar
1/2 C melted butter or oil
1/3 C buttermilk
1 tsp vanilla
2 eggs, beaten
2 C apples, coarsely chopped
1/2 C raisins
1/2 C nuts, chopped
12 nut halves for decoration

Preheat oven to 325°. Sift together flour, baking soda, salt, cinnamon, cloves, nutmeg. Set aside. Mix 1 cup sugar with butter in large bowl. Add eggs and vanilla. Stir in apples, raisins and nuts. Add flour mixture and buttermilk and stir until mixed. Grease bread pan and line bottom with parchment paper. Grease paper. Pour batter into pan and smooth top. Bake in preheated oven for 40 min. After bread has baked 20 min., pull out oven rack and sprinkle top with 1 tbsp of sugar and place the 12 nut halves in pattern on top of bread. Finish baking. Remove from oven and cool on rack. Makes 1 loaf.

Kelly Cleveland

APPLESAUCE PECAN BREAD

3/4 C oil
3 eggs
2 1/4 C sugar
3 C applesauce
6 C flour
1 tbsp baking powder
1 1/2 tsp baking soda
1 1/2 tsp salt
5 tbsp cinnamon
1 tsp nutmeg
1 tsp ginger
1 1/2 C chopped pecans
1 1/2 C raisins

In a mixing bowl, combine oil, eggs, sugar and applesauce. Sift dry ingredients together and blend into applesauce mixture. Mix 1 min. on medium speed. Fold in pecans and raisins. Pour into four 8 1/2 x 4 1/2 inch nonstick loaf pans. Bake 1 hour at 350°. Cool 10 min. and remove from pans. Serve warm.

Kelly Cleveland

BANANA BREAD

1/2 C butter or margarine
1 C sugar
2 eggs
1/4 C chopped walnuts or pecans
3-4 bananas mashed
2 C flour
1 tsp baking soda

Preheat oven at 350°. Grease loaf pan (2 regular or 4 mini loaf size).

Cream butter and sugar. Add unbeaten eggs, nuts, bananas, sifted flour and soda. Pour mixture into loaf pans. Bake at 350° until lightly brown on top (about 45-55 minutes for larger loafs; 25-30 for mini loafs). Cool on rack. Can be frozen for use later.

Janice Chilli

BANANA BREAD

1 C sugar	2 eggs
1 C (2 medium) mashed bananas	2 C all purpose flour
1/2 C margarine or butter, softened	1/2 C chopped nuts
1/4 C milk	1 tsp soda
1 tsp vanilla	1/2 tsp salt

Heat oven to 350° F. Grease (not oil) bottom only of 9x5 or 8x4 inch loaf pan. In large bowl, blend first 6 ingredients; beat 1 minute at medium speed. Stir in remaining ingredients just until dry ingredients are moistened. Pour batter into prepared pan. Bake at 350° F for 50 to 60 minutes or until toothpick inserted in center comes out clean. Cool 5 minutes; remove from pan. Cool completely.

Faith Shoup

BANANA BREAD

4 med bananas mashed	1 C sugar
1 tsp vanilla	1/2 C oil
1/3 C wheat germ	2 eggs

Mix above ingredients. Then sift together and add:

2 C flour	1 tsp salt
1 tsp baking powder	chopped walnuts

Place in a greased loaf pan and bake at 350° for about 1 hour - until the crack in the top of bread is dry or toothpick inserted is dry.

Elizabeth Pelzar

BANANA BREAD

3 medium bananas, mashed
2 eggs
1 C sugar
2 C flour
1 tsp soda
1 tsp baking powder
1/2 tsp salt
1/2 C vegetable (Crisco) oil

Mix ingredients. Bake in greased and floured pan for 1 hour at 350°.

Rita Raines

BANANA BREAD

2 C flour
2 tsp baking powder
1/4 tsp salt
1/4 tsp baking soda
2/3 C sugar
1/2 C vegetable oil
1 C (2 large) mashed bananas

Preheat oven to 350° and grease 9x5 loaf pan. Stir together flour, baking powder, salt, and baking soda. Beat sugar and oil until smooth and creamy (@ 5 min). Beat in bananas. Add flour mixture, stirring just to combine. Pour into pan. Bake 50 minutes, remove to a rack and cool completely.

Anne and John Horstman

BANANA NUT BREAD

1/2 C chopped nuts
1 C mashed bananas (2-3)
1 1/2 C sifted flour
1 tsp soda
1/2 tsp salt
1/2 C soft margarine
1 C sugar
2 eggs
1 tsp vanilla
1/2 C thick sour cream

Sift together flour, soda and salt. Combine butter, sugar, eggs and vanilla in large mixing bowl. Cream for one and a half minutes. Add bananas, nuts, cream and flour mixture. Blend half a minute. Bake at 325° for approximately 1 hour or until toothpick comes out clean.

The O'Briens

BANANA NUT BREAD

1 3/4 C all purpose flour	2 eggs
1 1/4 tsp baking powder	3/4 tsp salt
1/2 tsp baking soda	2 tbsp milk
2/3 C sugar	1 C mashed ripe banana
1/3 C shortening	1/4 C chopped nuts

Stir together flour, baking powder, soda and salt. Set aside. In a mixer bowl beat sugar and shortening with electric mixer till light, scraping sides of bowl often. Add eggs, one at a time, and the milk, beating until smooth after each addition. Fold in nuts. Turn batter into a lightly greased 8x4x2 inch loaf pan. Bake in a 350° oven for 60-65 minutes or till a wooden pick inserted near the center comes out clean. Cool in pan 10 minutes. Remove from pan, cool. For easier slicing, wrap and store overnight.

the Axeman's

BANANA NUT BREAD

3 C flour	6 extra ripe bananas
2 tsp baking soda	1/2 C vegetable oil
2 tsp cinnamon	1 2/3 C white sugar
1/4 tsp ground cloves	1 stick butter, softened
1/2-3/4 tsp nutmeg	1/3 C dark brown sugar
1/2 tsp salt	4 eggs

Grease and flour 6 miniature pans; preheat oven 250°.
Combine first 6 ingredients in large bowl; Set aside. Mash bananas and combine with oil; Set aside. Cream white sugar and butter. Add dark brown sugar to white sugar butter mix, beating well. Mix in bannana mix. Add flour to batter. Add 1 tsp vanilla and stir in 1 1/2 C chopped nuts (optional). Pour batter into pans; top with nut halves (optional). Bake 1 hour and 15 min. or until center springs back when gently pressed. When bread comes out of oven, sprinkle with cinnamon sugar mixture.

Cinnamon-Sugar: Combine 1/4 C sugar and 1 tsp cinnamon

Karen Weir

BLUEBERRY BOY BAIT

2 C flour
1 1/2 C sugar
2/3 C margarine
2 tsp baking powder
1 tsp salt
2 egg yolks
2 egg whites
1 C milk
1 C blueberries

Mix together flour and sugar. Cut in the margarine until crumbly. Remove 3/4 cup of the crumb mixture and reserve for topping. Add to the mixture, the baking powder, salt, unbeaten egg yolks and milk. Beat until smooth. Beat the egg whites until stiff and fold into batter. Grease a rectangular (9x13") pan, spread batter, add blueberries evenly on top. Top with 3/4 cup of crumbs. Bake at 350° for 40-50 min.

Elizabeth Pelzar

BLUEBERRY TEA CAKE (8 SERVINGS)

1 egg
2/3 C sugar
1 1/2 C sifted cake flour (sift before measuring)
2 tsp baking powder
1/2 tsp ground cinnamon
3/4 tsp salt
1/3 C milk
3 tbsp butter or margarine, melted
1 tsp vanilla extract
1 C fresh blueberries
2 tbsp sugar

Preheat oven to 400° F. Grease lightly the inside of a shallow 1 1/2 quart baking dish (11x7x1 1/2 "). In a medium sized bowl, beat egg with a wooden spoon. Gradually add 2/3 C sugar, beating thoroughly after each addition until mixture is smooth, light and fluffy. (Most of the sugar should be dissolved before you proceed to the next step) Put flour, baking powder, cinnamon and salt in a sifter. Sift over a large bowl or a piece of waxed paper. Add sifted flour mixture to sugar egg mixture alternately with milk, beginning and ending with flour and beating thoroughly after each addition. When batter is thoroughly blended and all dry ingredients are moistened, add melted butter and vanilla extract. Beat thoroughly. Add

blueberries all at one time and gently fold into batter, being careful you don't break the blueberries. Pour cake batter into the prepared pan and smooth top evenly with a rubber spatula. Sprinkle top of batter with 2 tablespoons of sugar. Place in oven on center rack and bake for 25 minutes or until top springs back when lightly touched with fingertip. Cool slightly and serve warm.

Peggy Von Ehren

BRAN MUFFINS

3 C whole bran wheat cereal	2 1/2 C flour
1 C boiling water	1 1/2 C sugar
1/2 C shortening or oil	2 1/2 tsp soda
2 eggs	2 C buttermilk

Heat oven to 400°. Line with paper baking cups or grease (not oil) desired number of muffin cups. In large bowl, combine cereal and boiling water. Stir in shortening and eggs. Add remaining ingredients; blend well. Spoon batter into prepared muffin cups, filling 3/4 full. Bake at 400° F for 18 to 22 minutes or until golden brown. Immediately remove from pan. Serve warm . 24-30 muffins

Faith Shoup

BRAN REFRIG. MUFFINS

1 C bran	2 1/2 tsp soda
1 C boiling water	1/2 tsp salt
2/3 C shortening	2 C ALL-Bran
1 1/2 C sugar	2 C buttermilk
2 eggs	nuts, raisins, wheat germ
2 1/2 C flour	

Mix everything together. Bake in greased muffin pans or cup cake liners 400° 15-20 mins You can substitute brown sugar, molasses or honey for some of the white sugar. Or whole wheat flour for part of the flour.

Drew Binns and Family

CATLIN'S AMISH MUFFINS

5 C flour
3 C sugar
1 15 oz box Raisin Bran cereal
1 C raisins
5 tsp baking soda
2 tsp salt
2 tsp allspice
2 tsp vanilla
1 qt buttermilk
4 eggs, slightly beaten
1/2 C oil
3/4 C applesauce

TOPPING:
1/2 C chopped walnuts
1 tsp cinnamon
1/2 C brown sugar

In a large bowl blend well: flour, sugar, cereal, raisins, soda, salt. Combine buttermilk, eggs, oil and applesauce. Stir into dry ingredients until just blended. Cover and refrigerate overnight. Fill paper muffin cups 3/4 full and sprinkle on topping. Bake in 400° oven for 20 min. Keeps up to six weeks in refrigerator in Tupperware bowl.

Kelly Cleveland

CHRISTMAS MORNING CRANBERRY MUFFINS

1 C cranberries
1/4 C white sugar
1 1/2 C all purpose flour
1/4 C white sugar
2 tsp baking powder
1 tsp salt
1/2 tsp cinnamon
1/4 tsp ground allspice
1 beaten egg
1/4 tsp grated orange peel
3/4 C orange juice
1/3 C melted butter or margarine
1/4 C chopped walnuts

Coarsely chop cranberries. Sprinkle with 1/4 C sugar and set aside. In bowl stir together flour, 1/4 C sugar, baking powder, salt, cinnamon, allspice and make a well in the center. Combine egg, orange peel, orange juice and melted butter. Add all at once to the flour mixture stirring to moisten. Fold in cranberry mixture and nuts. Fill greased muffin cups and bake 375° for 15-20 min or until golden. Yields 9 large muffins

Cathy Kick

CINNAMON BREAD

1/2 C butter
2 C flour
3 tsp baking powder
1/2 tsp salt
2 eggs
1/2 C sugar
3/4 C milk

CINNAMON MIX:

1/3 C sugar
2 tsp cinnamon

Melt butter; cool to lukewarm. Sift flour, baking powder and salt. Beat eggs until ivory color and thick. Gradually add sugar and 1/4 cup of melted butter. Add dry ingredients. Turn in pan well-greased on the bottom. Combine sugar and cinnamon. Spread over batter. Pour remaining butter over batter. Cut through batter several times with a knife. Bake at 375° for 40 to 45 minutes, until golden brown.

Maureen Sheperd

CINNAMON ROLLS

3 C sifted flour
6 tsp baking powder
1 C shortening
1/2 tsp salt
1/4 lb. butter
1 lb brown sugar
1 C milk
1 C raisins
2 tbsp cinnamon

Mix dry ingredients. Melt shortening. Blend in; add milk, Roll out dough, oblong, to about 1/4 inch thickness. Melt butter and spread over dough. Spread brown sugar over this. Add raisins and sprinkle on cinnamon. Roll up and cut 1/2 inch thick. Place on cookie sheet and bake about 25 minutes at 300°. If desired, make thin icing of confectioners sugar and water; pour over rolls while hot.

Rita Raines

CRANBERRY BREAD

2 C sifted flour
1/2 tsp salt
1 1/2 tsp baking powder
1/2 tsp soda
1 C sugar
1 egg (beaten)
2 tbsp melted shortening
1/2 C orange juice
2 tbsp hot water
1/2 C chopped nuts
1 C cranberries (cut in half)

Sift dry ingredients together. Beat egg and add shortening, orange juice and hot water. Combine. Add nuts and cranberries. Cook 10 minutes in 325° oven. Brush top with butter. Wrap in wax paper while hot; place in refrigerator for 3 hours. Remove paper; wrap in towel and put back in refrigerator for keeping.

Maureen Sheperd

CRANBERRY BREAD

1 C sugar
2 C flour
1 tsp salt
1 1/2 tsp baking powder
1/2 tsp baking soda
1 orange - juice and grated rind
2 tbsp butter, melted
1 egg, beaten
2 C fresh cranberries, chopped or halved
1/2 C chopped pecans or walnuts

Sift sugar, flour, salt, baking powder, and baking soda. Combine orange juice and rind. Add butter and enough water to make 1 C liquid. Stir in egg. Pour liquid mixture into dry ingredients, mixing just enough to dampen. Fold in cranberries and nuts. Pour into 9x5x3 loaf pan. Bake 50-60 minutes at 350°. Cool, store in refrigerator for best flavor and easiest slicing.

The Lechlers

CRANBERRY MUFFINS

2 C sifted all purpose flour (sift before measuring)
1/2 C sugar
1 tbsp baking powder
1/2 tsp salt
1 C coarsely chopped cranberries
1 C milk
1/4 C butter or margarine (melted)
2 eggs
Melted Butter
Granulated sugar

Preheat oven to 400° F. Using solid vegetable shortening, grease the bottoms of 12 (2 1/2 inch) nuffin pan cups. Or line each muffin pan cup with a paper baking cup used for cupcakes. (Using the paper cups makes cleanup easy!)

Sift the flour with 1/4 C of the sugar, the baking powder, and the salt into a large mixing bowl. Put cranberries in another bowl and add the remaining 1/4 C sugar; toss to mix well. Add cranberries to flour mixture and toss again. Measure the milk in a 2 cup glass measuring cup. Add the melted butter and then the eggs; beat with a fork or a small wire whisk until the eggs are well broken up and the ingredients are thoroughly combined. Using a fork, make a well in the center of the flour mixture and pour in the milk-egg mixture all at once. Stir batter quickly with a fork just until the dry ingredients are moistened. Do not beat the batter; it should be lumpy.

Using a large spoon or a measuring cup, quickly ladle the muffin batter into each greased or paper lined muffin cup, filling each about 2/3 full. Place pan on center rack in oven and bake for 25 to 30 minutes or until golden brown. Using a small knife or metal spatula, loosen the edge of each muffin from the pan. Remove muffins to a wire rack and brush tops lightly with more melted butter and then sprinkle with a little sugar. Serve muffins warm. Makes 12 muffins.

Kathleen Thome

CRANBERRY ORANGE NUT BREAD

2 C all purpose flour
3/4 C sugar
1 1/2 tsp baking powder
3/4 tsp salt
1/2 tsp baking soda
1/2 C chopped nuts
1/4 C (1/2 stick) margarine or butter,softened
1 tbsp grated orange peel
3/4 C orange juice
1 egg
1 C cranberries, chopped

Heat oven to 350°. Grease bottom only of loaf pan 9x5x3 inches. Mix flour, sugar, baking powder, salt and baking soda in large bowl. Stir in margarine until mixture is crumbly. Stir in orange peel, orange juice and egg just until all flour is moistened. Stir in cranberries and nuts. Pour into pan. Bake 55 to 65 minutes or until toothpick inserted in center comes out clean. Loosen sides of loaf from pan; remove from pan. Cool the bread completely before slicing.

Kathy & Mickey Thompson

CREAMY APPLE ALMOND CRUNCH BREAD

FILLING:

2 (3oz) pkg. cream cheese
2 tbsp sugar
1 egg
1/2 C chopped, peeled apple

BREAD:
1 pkg Apple Cinnamon/Cranberry Quick Bread Mix
3/4 C water
1 egg
1/2 C chopped & peeled apple
3 tbsp oil
1 tsp almond extract
(tastes better with the Cranberry Quick Bread Mix)

TOPPING:
1/4 C sliced almonds
Apple Jelly

Heat oven to 350°. Grease and flour 8x4 or 9x5 inch loaf pan. In small bowl, blend all filling ingredients except apple. Beat at

medium speed until smooth. Stir in apple; set aside. In large bowl, combine all bread ingredients. Stir by hand until mix is moistened. Pour 1/2 of batter into prepared pan. Carefully spoon cream cheese filling over batter. Spoon remaining batter on top of filling. Sprinkle with almonds. Bake at 350° F for 70 to 80 min. for 8x4 inch pan, 65 to 75 min. for 9x5 inch pan or until toothpick inserted near center comes out clean. Cool 15 min.; remove from pan. Cool completely. Brush with melted apple jelly. Store in refrigerator. 12 servings.

Kathy Johnston

ENGLISH MUFFINS

1 C warm water
1 pkg dry yeast
1 tbsp sugar
1 tsp salt
1/4 C corn oil
3 C flour

Put warm water in bowl and add yeast. Allow to sit 5-10 minutes. Stir in remaining ingredients. Roll on floured surface to 1/2 inch thickness. Using round cutter cut into circles. Place on baking sheet coated with corn meal. Let rise 1 hour. Bake 20 minutes at 350°

Elizabeth Pyszka

EVER READY BRAN MUFFINS

4 C Kellogs All Bran Cereal
2 C Posts 40% Bran Flakes
2 C boiling water
5 C flour
5 tsp baking soda
2 tsp baking powder
1 tsp salt
1 C butter/margarine
2 1/2 C sugar
4 large eggs
1 quart buttermilk
2 tsp vanilla

Pour boiling water over cereals, mix thoroughly with fork and let cool. Sift flour, soda, baking powder, and salt together. Cream butter and sugar together, beat in eggs one at a time. Add cereal mixture and buttermilk and flour mixture, mixing only to dampen the flour. Add vanilla, stir.

Storing Batter:

Store in tightly covered containers in refrigerator (coffee cans work great). The batter will keep at least three weeks in refrigerator. Do not stir in between and do not stir when taking some out to bake.

To Bake:

Fill greased muffin tins 2/3 full. Bake at 375° for 15-20 minutes. Makes at least 6 dozen.

the Meyerson's

LEMON TEA BREAD

1/2 C shortening	1/4 tsp salt
1 C sugar	1/2 C milk
2 large eggs	Grated rind of 1 lemon
1 1/2 C all purpose flour	1/2 C chopped pecans (optional)
1 1/2 tsp baking powder	Lemon Glaze

Beat shortening at medium speed with an electric mixer until fluffy; gradually add sugar, beating mixture well. Add eggs, one at a time, beating after each addition. Combine flour, baking powder, and salt; add to creamed mixture alternately with milk, beginning and ending with flour mixture. Stir in lemon rind and, if desired, pecans. Pour batter into a greased and floured 9x5x3 inch loafpan. Bake at 350° for 50 to 55 minutes or until a wooden pick inserted in center comes out clean. Cool in pan on a wire rack 10 to 15 minutes; remove from pan, and let cool completely on a wire rack. Pour Lemon Glaze over bread. Yield: 1 loaf.

Lemon Glaze

1 C sifted powdered sugar	2 tbsp lemon juice

Combine ingredients, stirring until smooth. Yield: about 1/3 cup.

Sara Howard O'Brien

MACADAMIA NUT WAFFLES

2 C Bisquick baking mix
1 C milk
2 eggs
2 tbsp sugar
2 tbsp vegetable oil
1 C chopped macadamia nuts
Coconut Syrup (below)

Heat waffle iron. Beat all ingredients except nuts and Coconut Syrup with wire whisk or hand beater until smooth. Stir in 1/2 cup of the nuts. Pour batter onto center of waffle iron (greased if necessary). Bake about 5 minutes or until steaming stops. Remove waffle. Top with Coconut Syrup; sprinkle with remaining nuts.

Coconut Syrup
3/4 C cream of coconut (pina colada base)
1 C light corn syrup

Mix cream of coconut and corn syrup.

Kathy & Mickey Thompson

MELT-IN-YOUR-MOUTH PANCAKES OR WAFFLES

1 egg, beaten
1 C club soda, Sprite or 7-Up
1/2 C vegetable oil
2 C Bisquick

Combine egg, vegetable oil and club soda. Add Bisquick stirring only until moistened. Fry in waffle iron for waffles, or on griddle for pancakes. Yields approximately 12 waffles/pancakes.

Karen Weir

PEPPERY CHEESE BISCUITS

1 3/4 C all purpose flour
2 tbsp grated Romano cheese
2 tsp baking powder
1/4 tsp ground red pepper
1/4 tsp salt
2/3 C non-fat buttermilk
2 tbsp vegetable oil
Butter flavored vegetable cooking spray

Combine first five ingredients in a large bowl; stir well. Combine buttermilk and oil; add to dry ingredients. Stir with a fork just until dry ingredients are moistened. Turn dough out onto a lightly floured surface, and knead lightly 3 to 4 times. Roll dough to 1/2 inch thickness; cut into rounds with a 1 1/2 inch biscuit cutter. Place biscuits on an ungreased baking sheet; lightly coat tops of biscuits with cooking spray. Bake at 400° for 15 minutes. Yield: 2 dozen (about 49 calories each, 1.7 grams fat).

Leigh Novak

PUMPKIN BREAD

15 or 16 oz can pumpkin
3 C sugar
1 C oil
2/3 C water
4 eggs
3 1/2 C flour
2 tsp soda
1 1/2 tsp salt
1 tsp cinnamon
1 tsp nutmeg
1/2 tsp ginger

Heat oven to 350° F. Grease (not oil) and flour bottoms only of two 9x5 or 8x4 inch loaf pan. In large bowl, blend first 5 ingredients. Beat 1 minute at medium speed. Add remaining ingredients; blend at low speed until moistened. Beat 1 minute at medium speed. Pour batter into prepared pans. Bake at 350° F for 60 to 75 minutes or until toothpick inserted in center comes out clean. Cool 5 minutes; remove from pans. Cool completely.

Faith Shoup

PUMPKIN BREAD

3 1/2 C flour
3 C sugar
1 C oil
2/3 C cold water
4 eggs (beaten)
1 1/2 tsp cinnamon
1 tsp nutmeg
2 tsp baking soda
1 can pumpkin (2 cups)
2 C chopped nuts
1 1/2 tsp salt

Mix dry ingredients. Add oil and water to mixture and then add beaten eggs and blend. Add pumpkin and nuts. Divide mixture and pour into two buttered loaf pans. Bake at 350° for 1 hour.

Kelly Cleveland

PUMPKIN-PECAN BREAD

2/3 C shortening
2 2/3 C sugar
4 eggs
2 C pumpkin
2/3 C water
3 1/3 C flour
1 tsp each salt, baking powder
2 tsp soda
1 tsp each cinnamon, cloves
1 C raisins
1 C chopped pecans

Cream shortening and sugar in bowl. Beat in eggs. Add pumpkin and 2/3 cup water, mixing well. Sift in dry ingredients, blending well. Stir in raisins and pecans. Pour into 2 greased and floured loaf pans. Bake at 350° for 1 hour.

Sara Howard O'Brien

PUMPKIN RAISIN MUFFINS

1 egg
1/2 C milk
1/2 C canned pumpkin
1/4 C melted butter
1/2 C sugar
1 1/2 C all purpose flour
1 tsp baking powder
1/2 tsp salt
1/2 tsp each cinnamon and nutmeg
1/2 C raisins

Nut Crunchy Topping (optional)
1/3 C firmly packed brown sugar
1/2 tsp cinnamon
1/3 C chopped walnuts

Combine egg, milk, pumpkin, butter and sugar in a medium-sized bowl. Stir until blended. Sift flour, baking powder, salt and 1/2 tsp each of cinnamon and nutmeg into pumpkin mixture. Stir until just moistened. Batter should be lumpy. Fold in raisins. Fill greased muffin cups about two thirds full. Combine Nut Crunch Topping ingredients in a small bowl. Sprinkle evenly over tops of muffins. Bake at 400° F for 18 to 20 minutes. Serve hot. Makes 12 muffins.

Kathleen Thorne

RAISIN BRAN MUFFINS

1 C milk
1 1/2 C bran fiber cereal
1 egg
1/3 C corn oil
1 C unsifted whole wheat flour
1/3 C packed brown sugar
1 tsp baking powder
1/2 tsp salt
1/2 C raisins

Combine the milk and bran cereal until moist. Add the egg and corn oil, stir until mixed. Add the remaining ingredients (flour, brown sugar, baking powder, salt and raisins). Grease a muffin pan. Preheat the oven to 375° and bake for 15-20 minutes.

Christine Anderson

ROLLS

1/2 C sugar
2 C hot water
1 egg
3 tbsp shortening
7 C flour
pinch of salt
1 yeast cake

Melt shortening in hot water and cool to lukewarm. Dissolve yeast in warm water; add sugar, beaten egg and salt. Mix into flour. Put in greased bowl and let rise until double in bulk; work down and make into rolls. Let rise and bake at 425° until golden brown. (Dough can be refrigerated for 2-3 days)

Rita Raines

SCONES

4 C flour
3 tsp baking powder
1/2 tsp baking soda
1/2 tsp salt
3/4 C sugar
1 egg, beaten
2 tbsp shortening
1 C buttermilk (+ add till soft)
1 C raisins

About 12 minutes at 400° F on a greased cookie sheet. (Can be spooned onto cookie sheet or rolled and cut with large glass. Minimum cook time given-varies considerably with size. Bottom should be brown with brown points on top.)

Drew Binns and Family

STUFFED FRENCH TOAST

3/4 C cream cheese
2 tbsp honey
1 C orange juice
2/3 C orange marmalade
5 eggs

Put ingredients in a small bowl and stir gently until just mixed. Set aside. In a pan or bowl with a wide flat bottom (i use a cake pan) beat with a wire whisk or fork the eggs and orange juice.

Take 12 slices of bread (it is best to use frozen bread so it doesn't tear). Spread the cream cheese mixture and make sandwiches. Dip sandwiches in egg mixture and place in a lightly buttered frying pan. Cook until brown, slice and angle and sprinkle with powdered sugar. Serve with orange slices.

Kelly Cleveland

SWEET POTATO MUFFINS

1 3/4 C all purpose flour
1 tsp baking soda
1/2 tsp ground cinnamon
1/4 tsp salt
2 eggs
1 C sugar
1/2 C packed brown sugar
1/2 C vegetable oil
1 (17-oz) can sweet potatoes, drained and mashed
1/2 C chopped pecans
1 C dates, chopped
1/4 C all purpose flour

Combine first 4 ingredients in a large bowl; make a well in center of mixture. Combine eggs and next 4 ingredients in a bowl; beat at medium speed with an electric mixer until blended. Add sweet potato mixture to dry ingredients, and stir just until moistened. Dredge pecans and dates in 1/4 C flour; fold into muffin mixture. Spoon into greased muffin pans, filling three-fourths full. Bake at 350° for 27 to 30 minutes. Remove from pans immediately. Yield: 1 1/2 dozen.

Note: Bake batter in miniature muffin pans at 350° for 12 to 14 minutes. Yield: 4 dozen

Sara Howard O'Brien

TEA CAKES

6 C sifted flour
1/2 C sugar
2 tsp salt
2 eggs
1 C raisins
2 tbsp Crisco (heaping)
2 envelopes yeast
about 2 1/2 C very warm water

Mix flour, sugar, salt, raisins, shortening. Make a pocket in the center. Add yeast, eggs. Add water a bit at a time to center of mess and stir. Be sure to get all yeast mixed in and mix it all up. Knead well. Make 3 cuts across and 1 down - Cover with cloth and put in warm place to rise to top of bowl - put on floured board, knead. Make into flattened round balls and roll out 1/2 " thick. Put on greased cookie tin. Stab with fork - let rise. Bake 375° for 10 min. Rub with butter.

Drew Binns and Family

ZUCCHINI (NUT) BREAD

1 1/2 C flour
1 tsp ground cinnamon
1/2 tsp baking soda
1/2 tsp salt (optional)
1/2 tsp ground nutmeg
1/4 tsp grated lemon peel (optional)
1/4 tsp baking powder
1/2 C chopped walnuts or pecans (optional)
1 C sugar
1 1/2 C shredded, unpeeled zucchini
1 egg
1/4 C oil

Preheat oven at 350°. Grease 1 loaf pan. Set aside.
Combine flour, cinnamon, soda, salt, nutmeg, lemon peel, and powder in a bowl. Combine sugar, zucchini, egg and oil in second bowl with mixer. Blend in the dry mixture gradually. Add nuts if desired. Pour into loaf pan bake at 350° for 1 hour or until toothpick in middle comes out clean. Cool in pan on rack for 10 minutes, then remove and cool completely on rack.

NOTE: Pour batter into greased 12 count muffin pan or 4 mini-loaf pans and bake for 30 minutes.

Frank Chilli

CAKES, COOKIES BARS & CANDIES

APPLE CAKE

1 cup oil
2 cups sugar
3 eggs
1 1/4 teaspoon vanilla
1 cup chopped nuts (walnuts)
2 cups flour
1 teaspoon salt
1 teaspoon baking soda
3 cups diced apples
1 teaspoon flour

Beat oil, sugar, eggs, vanilla (about 3 minutes). Sift together 2 cups flour, salt and soda. Add dry ingredients and beat well after each addition. Stir in apples and nuts combined with 1 Tablespoon flour. Blend. Pour into greased, floured 9 x 13" pan. Bake at 350° for 1 hour (check after 40 minutes. Remove from oven and cover hot cake with topping.

TOPPING FOR APPLE CAKE:
1/2 cup butter or margarine
1/4 cup milk
1 cup brown sugar

Combine topping ingredients. Bring to boil for 3 minutes. Spread on hot cake immediately.

Paula Myerson

JEWISH APPLE CAKE

3 cups flour
1 cup oil
2 1/2 teaspoon vanilla
3 teaspoon baking powder
2 1/2 cups sugar
4 eggs
1/2 teaspoon salt
1/3 cup orange juice

Put all of the above ingredients in a large bowl and beat until smooth.

6 thinly sliced apples
3 Tablespoons sugar
2 teaspoons cinnamon

Layer mixtures in greased and floured tube pan. First, use, about 1/3 of batter; then layer of 1/3 apple mix; repeat twice ending with apples. Bake at 350° for 2 hours until tests done.

Linda Colenda

WHOLEWHEAT APPLE SAUCE CAKE

1 1/2 cups unsifted whole wheat flour
1 cup applesauce
1 teaspoon baking soda
3/4 cup granulated brown sugar
1/2 cup oil
1 teaspoon cinnamon

Spray muffin tin with Pam. Cream oil and sugar together and mix in baking soda and applesauce. Add flour and cinnamon and blend thoroughly. Pour batter in tins and bake at 375° for 20 minutes. Yield: 12 cupcake (200 calories each).

Holly Ashley

BANANA SPLIT CAKE

2 cups graham cracker crumbs
1 stick butter or margarine

Mix well and spread evenly into 9 x 13" pan and chill.

2 cups powdered sugar
1 teaspoon vanilla
2 eggs
2 sticks butter or margarine

Place in bowl and beat 20 minutes - spread evenly over chilled crust. Top the layers of each of the following:

7 sliced bananas
2 cups pineapple - drained well by pressing on paper towels
1 quart cool whip
Sprinkle top with 1 cup chopped nuts and cherries.

Cool 8 hours.

Sharon Wenzel

BLACK BOTTOM CUPCAKES

Cheese part for top:

8 oz. cream cheese
1/3 cup sugar
6 oz. chocolate chips
1 beaten egg
1/8 teaspoon salt

Mix into above with spoon. In small mixer bowl, beat until cheese is well mixed and smooth.

Cake part for bottom:
1 1/2 cups flour, pre sifted
1/4 cup cocoa
1 cup water
1/3 cup oil
1 teaspoon vanilla
1 cup sugar
1 teaspoon baking soda
1/2 teaspoon salt
1 Tablespoon vinegar

Fill tea size cups half full with cake mixture. Put about 1 teaspoon cream cheese mixture on top. Bake at 350° for about 20 minutes. Makes about 35 - 40 tea size cakes.

Linda Colenda

BLUEBERRY CAKE

1/4 lb. butter
1 cup sugar
2 cups flour
2 teaspoon baking powder
1/2 teaspoon salt
1 teaspoon cinnamon
milk
1 teaspoon vanilla
1 pint blueberries

Mix all like for pie crust. Take 1 cup off and add 1 teaspoon cinnamon for topping. Put the egg in measuring cup. Beat with fork and add enough milk to make 3/4 cups. Add vanilla. Add to original mix. Mix well - it will look lumpy. Spread in buttered pie pan. On top sprinkle blueberries. Sprinkle cinnamon crumbs on top. Bake 350° degrees until done.

Linda Colenda

BLUEBERRY CAKE SQUARES

1 stick butter or margarine
2 eggs
1 1/2 teaspoon baking powder
1 cup sugar
1 cup flour
1 teaspoon vanilla

Beat butter, sugar and eggs together well. Add the flour, baking powder and vanilla, forming a dough. Grease and flour 8" x 12" (or 9" x 13") pan. Pat in dough. Top with wash, drained 1 box blueberries or other fresh fruit. Sprinkle with cinnamon/sugar mixture. Bake at 350° for about 50 minutes.

Linda Colenda

BLUEBERRY BUCKLE COFFEE CAKE

2 cups all-purpose flour
2 1/2 teaspoon baking powder
1/4 cup shortening
1 egg
3/4 cup sugar
3/4 teaspoon salt
3/4 cup milk
2 cups fresh or frozen blueberries (thawed and drained)

Heat over to 375°. Grease square pan, 9x9x2 inches or round pan, 9 x 1/2 inches. Blend flour, sugar, baking powder, salt, shortening, milk and egg; beat 30 seconds. Carefully stir in blueberries. Spread batter in pan. Sprinkle with Crumb Topping (see below). Bake 45 to 50 minutes or until toothpick inserted in center comes out clean. Drizzle with Glaze (see below). Serve warm.

CRUMB TOPPING FOR BLUEBERRY BUCKLE COFFEE CAKE:

1/2 cup sugar
1/2 teaspoon ground cinnamon
1/3 cup all-purpose flour
1/4 cup (1/2 stick) butter/margarine, softened

Mix all ingredients until crumbly.

GLAZE FOR BLUEBERRY BUCKLE COFFEE CAKE:

1/2 cup powdered sugar
1 1/2 to 2 teaspoon hot water
1/4 teaspoon vanilla

Mix all ingredients until drizzling consistency.

Kathy/Mickey Thompson

CARROT CAKE

1 1/2 cup vegetable oil
2 cups sugar
2 cups flour
2 teaspoons baking soda
4 eggs
1/2 teaspoon salt
2 teaspoons cinnamon
2 cups grated carrots
1 (8 oz.) pkg. cream cheese
1/2 stick butter/margarine
3/4 box powdered sugar
2 teaspoons vanilla
1/2 cup chopped walnuts or pecans

Beat together oil, sugar, flour, baking soda, eggs, salt and cinnamon. Blend in carrots. Bake at 350° for 40 to 45 minutes in an ungreased 9 x 13 inch pan. Cool cake completely. Combine cream cheese, butter/margarine, powdered sugar and vanilla to make frosting. After icing cake, sprinkle with chopped nuts.

Rita Raines

PARTY CHEESE CAKE

2 lbs. cream cheese
pinch salt
4 eggs
2 Tablespoons sugar
2 teaspoon vanilla
1 cup sugar
2 cups sour cream

Line bottom and sides of large spring form pan with graham cracker crust. Mix together the cheese, vanilla, salt, eggs and 1 cup of sugar, at slow speed, for 15 minutes. Pour this mixture over the graham cracker crust. Bake for 40 minutes at 350°. Remove from oven and cool about 5 minutes. Mix together sour cream and 2 tablespoons of sugar in a bowl. Spread this on top

of the cheese cake mixture and bake 5 to 10 minutes at 400°. Allow to cool. (This can be in refrigerator overnight). Spoon canned fruit pie filling over top of cooled cake.

Linda Colenda

CREAM PUFF CAKE

1 cup water
1 cup flour
1 stick butter or margarine
4 eggs

Put water and butter in pan and bring to boil to melt butter. Add flour all at once, stirring until ball forms. Remove from heat and cool slightly. Add eggs one at a time mixing thoroughly between additions. Spread lightly on a greased 9x13x2 pan. Bake at 450° for 15 minutes. Lower heat to 350° and bake 20 to 25 minutes longer.

FILLING FOR CREAM PUFF CAKE:

1 - 8 oz. pkg. cream cheese, softened
3 1/2 cups milk
2 - 3 oz. pkg. instant, vanilla pudding

Beat softened cream cheese until smooth, gradually add milk, then add pudding. Beat slowly until smooth. Pour over cooled crust. Spread 8 oz. cool whip on top. Drizzle with chocolate syrup. Refrigerate. Note: Low fat, low-cal versions of pudding, cream cheese, milk and whipped topping can be used and it's still delicious!

Sandy Trask

CHERRY STREUSEL SQUARES

1 package pie crust mix
1/4 cup toasted slivered almonds
1 can cherry pie filling
3/4 cup brown sugar (packed)
1/2 teaspoon cinnamon

Combine piecrust mix, sugar, almonds and cinnamon in medium size bowl. Mix well with fork. Press 1/2 of batter over greased 8"x8"x2" pan. Spread the pie filling evenly over the batter. Sprinkle with rest of reserved batter, patting down firmly. Bake at 425° for 20 minutes or until top is golden brown. Cool about 30 minutes. Serve warm with light cream or with whipped cream.

Linda Colenda

CHOCOLATE CHIP DATE CAKE

1 1/4 cup boiling water
1 cup sugar
2 eggs
1/4 teaspoon salt
1 teaspoon vanilla
1 cup cut-up dates
3/4 cup butter
2 cups flour
1 Tablespoon cocoa
2 teaspoon baking soda

Combine water and dates and let stand until soft. Cream butter and sugar. Add eggs and mix well. Mix the flour, baking soda, cocoa and vanilla and add to creamed mixture. Add the dates and liquid. Spread in a greased and flour 13 x 9" pan. Spread topping over batter. Bake at 350° for 30 - 35 minutes until done.

TOPPING FOR CHOCOLATE CHIP DATE CAKE:

1/2 cup brown sugar, packed
1 cup (approximately) mini-chocolate chips

Spread over batter and press down lightly.

Kathy Johnston

(KATELYN THORNE'S GREAT-GRANDMA O'BRIEN'S COFFEE CAKE)

2 cups brown sugar
1 stick margarine
1 eggs
2 cups flour
1 cup buttermilk with 1 teaspoon soda added
1 Tablespoon vanilla

Mix the brown sugar, flour and margarine together until its like pie dough. Save one cup for topping. Add remaining ingredients. Beat well. Grease and flour 8" x 14" pan or 2 round cake pans. Spread remaining cup of dry mixture for topping over cake and sprinkle with cinnamon. Bake about 40 minutes at 350°.

Kathy Thorne

LYDIA'S SOUR CREAM COFFEE CAKE

1 1/2 cups butter, at room temperature
1 1/2 cups sugar
3 eggs
1 1/2 teaspoons vanilla
1 1/2 teaspoon EACH baking powder and baking soda
1/4 teaspoon salt
1 1/2 cups sour cream
3 cups all-purpose flour

FILLING:
3/4 cup firmly packed brown sugar
1 1/2 teaspoons cinnamon
3/4 cup chopped walnuts

Generously butter a 10-inch angel food or bundt cake pan. Using an electric mixer, cream together butter and sugar until fluffy. Add eggs and sour cream. Beat for 2 minutes. Add vanilla. Sift together flour, baking powder, baking soda and salt. Add to creamed mixture and beat for 1 minute. In a small bowl, combine filling ingredients. Pour about a third of the batter Into prepared pan. Sprinkle with half of the filling. Add another third of the batter and top with the remaining filling. Pour rest of batter over top. Bake at 325° for 1 hour, or until cake tests done. Let cool 15 to 20 minutes in pan before unmolding. Serves 12.

Kathleen Thorne

SOUR CREAM COFFEE CAKE

2 sticks sweet butter
2 eggs, beaten
1 Tablespoon baking powder
2 cups sour cream
2 cups shelled pecans, chopped
2 3/4 granulated sugar
2 cups unbleached flour
1/4 teaspoon salt
1 Tablespoon vanilla
1 Tablespoon ground cinnamon

Preheat oven to 350°. Grease a 10 inch bundt pan and lightly dust with flour. Cream together the butter and 2 cups of the sugar. Add eggs, blending well, then the sour cream and vanilla. Sift together the flour, baking powder and salt. Fold the dry ingredients into the creamed mixture and beat until just blended. Do not overbeat. In a separate bowl, mix remaining 3/4 cup sugar with pecans and cinnamon. Pour half the batter into the bundt pan. Sprinkle with half of the pecan and sugar mixture. Add remaining batter and top with the rest of the pecan mixture. Set on the middle rack of the oven and bake for about 60 minutes or until a cake tester inserted in the center comes out clean. Serve Warm. Serves: 10

Kathy Nielsen

EXTRA GOOD COCONUT CAKE

3 cups flour
1 teaspoon baking power
1/2 teaspoon salt
2 1/2 cups sugar
1 Tablespoon coconut flavoring
1 1/2 cups crisco
5 medium eggs
1 cup milk
small can of coconut (1 cup)

Sift flour, baking powder and salt together. Cream together sugar and Crisco. Add eggs, one at a time blending well after each one. Add milk alternately with the flour mixture. Stir in coconut and flavoring. Pour into large bundt pan, greased and floured. Start in a cold oven set at 325 degrees. Bake 1 hour and 25 minutes (more or less). Do not open door for 1 hour. Does not need icing.

The O'Briens

AUNT FLOSSIE'S CRANBERRY COFFEE CAKE

3/4 cup butter or margarine
1 1/2 cups sugar
3 eggs
1 1/2 teaspoon almond extract
1 1/2 teaspoon baking powder
1/2 cup chopped walnuts
1 1/2 teaspoon baking soda
3/4 teaspoon salt
1/2 cup sour cream
1 can whole berry cranberry sauce
3 cups flour

Cream butter or margarine and sugar; add eggs, one at a time, beating thoroughly. Beat in almond extract. Sift together flour, baking powder, baking soda and salt. Add to creamed mixture alternately with sour cream, beating well after each addition. Spoon a third of batter into greased and floured bundt pan. Crumble 1/2 of cranberry sauce over batter. Repeat layers 2 more times ending with cranberry sauce. Sprinkle nuts over top. Bake at 350° one hour or until cake tests done. Cool in pan 5 minutes. Remove from pan and cool on wire rack. Serve warm or cooled. Drizzle glaze over top.

GLAZE FOR CRANBERRY COFFEE CAKE:
3/4 cup confectioner sugar
1/2 teaspoon almond extract
1 Tablespoon warm water

In small bowl blend confectioner sugar with water and almond extract until smooth.

The O'Briens

CRANBERRY CAKE

1/2 cup shortening
1 cup sugar
2 eggs
1 8 oz. can applesauce
1 3/4 cups flour
1 8 oz. can whole cranberry sauce
raisins to taste (optional)
1 teaspoon cinnamon
1/4 teaspoon cloves
1/4 teaspoon nutmeg
1 cup quick cooking rolled oats
3/4 teaspoon baking soda
1/2 teaspoon baking powder

Cream together shortening, sugar and eggs. Sift together dry ingredients. Mix everything together in bowl. It should have a lumpy texture. Pour into lightly greased 9x9x2" baking dish. Bake for 45-50 minutes at 350 °.

Jackie and Seth Leventhal

CRUMB CAKE

1 box packaged yellow cake mix
3 sticks butter or margarine
3/4 cup sugar
1/4 teaspoon salt
2 Tablespoons cinnamon

Prepare yellow cake mix according to package. Pour into 10 x 17" or 11 x 18" pan. Bake cake about 15 - 20 minutes. Meanwhile, prepare the crumbs. Mix together the sugar, salt and cinnamon. Melt the margarine and mix together making crumbs. Take the cake out of the oven and put the crumbs onto the cake. Cook an additional 15 - 20 minutes. Sprinkle with confection sugar.

Christine Anderson

CUPCAKE CONES

Cake mix (1 box)
Frosting
Ice cream cones

Fill cones 3/4 full with batter. Place on cookie sheets (cupcake pans works best) and bake 20 - 30 minutes.

Helen Webster

DECADENT FUDGE CAKE

1 1/2 cups sugar

4 eggs
1 cup buttermilk
1 1/2 cups semisweet mini-morsels, divided
1/3 cup chocolate syrup
4 ounces white chocolate, chopped
Chocolate and white chocolate leaves (optional)

1 cup butter or margarine, softened
1/2 teaspoon baking soda
2 1/2 cups all-purpose flour
2 - 4 oz. bars sweet baking chocolate, melted and cooled
2 teaspoons vanilla extract
2 Tablespoons plus 2 teaspoons shortening, divided

Cream butter in a large mixing bowl; gradually add sugar, beating well at medium speed of an electric mixer. Add eggs, one at a time, beating after each addition. Dissolve soda in buttermilk, stirring well. Add to creamed mixture alternately with flour, beginning and ending with flour. Add 1 cup mini-morsels, melted chocolate, chocolate syrup and vanilla, stirring just until blended. (Do not overbeat.) Spoon batter into a heavily greased and floured 10-inch Bundt pan. Bake at 300° for 1 hour and 25 to 35 minutes or until cake springs back when touched. Invert cake immediately onto a serving plate, and let cool completely. Combine 4 ounces chopped white chocolate and 2 Tablespoons shortening in top of a double boiler; bring water to a boil. Reduce heat to low; cool until mixture is melted and smooth. Remove from heat. Drizzle melted white chocolate mixture over cooled cake. Melt remaining 1/2 cup mini-morsels and 2 teaspoons shortening in a small saucepan over low heat, stirring until smooth. Remove from heat, and let cool; drizzle over white chocolate. If desired, garnish with chocolate and white leaves. Yield: one 10-inch cake.

Kathleen Thorne

DREAM CAKE

1 box butter cake mix

1/2 cup vegetable oil

4 eggs

8 or 9 oz. container whipped topping

1 small can mandarin oranges with juice

1 small package instant vanilla pudding

1 large can crushed pineapple with juice

Mix dry cake mix with oil, eggs and mandarin oranges (with juice). Pour into 3 9-inch cake pans, greased and floured. Bake at 325° for 25 - 30 minutes or until toothpick inserted in the center comes out clean. To make filling and icing, sprinkle pudding mix over pineapple (with juice) in bowl. Fold in whipped topping. Mix gently. Spread between layers and all over cooled cake. Refrigerate. Best chilled overnight. Serve chilled.

Margie Joppich

HOT MILK CAKE

2 cups plain flour
1/4 teaspoon salt
1 stick butter or margarine
2 cups sugar
1 teaspoon baking powder
1 cup milk
4 eggs
1 teaspoon vanilla

Beat eggs and sugar. Add dry ingredients. In medium saucepan bring milk and butter to boil. Add hot milk/butter and vanilla to other ingredients and mix well. Pour into 2 greased and floured 8 inch cake pans or a tube pan. Bake at 350° for 30 - 45 minutes or until the top springs back when touched lightly in the center.

Elizabeth Pyszka

HUMMINGBIRD CAKE

3 cups all-purpose flour
1/2 teaspoon salt
1 teaspoon cinnamon
3/4 cup vegetable oil
1 (8-ounce) can crushed pineapple, undrained
1 3/4 cups mashed bananas
Cream Cheese Frosting
1 teaspoon baking soda
2 cups sugar
3 eggs, beaten
1 1/2 teaspoons vanilla
1/2 cup chopped pecans, toasted
1 cup chopped pecans

Combine flour, baking soda, salt, sugar and cinnamon in a large bowl; add eggs and oil, stirring until dry ingredients are moistened. Do not beat. Stir in vanilla, pineapple, 1 cup pecans and bananas. Pour batter into 3 greased and floured 9-inch round cake pans. Bake at 350° for 23 to 28 minutes or until a wooden pick inserted in center comes out clean. Cool in pans 10 minutes; remove from pans, and let cool completely on wire racks. Spread Cream Cheese Frosting between layers and on top and sides of cake. Sprinkle pecans over top. Yield: one 3-layer cake.

CREAM CHEESE FROSTING FOR HUMMINGBIRD CAKE:

1/2 cup butter or margarine, softened
1 (16 ounce) package powdered sugar, sifted
1 (8 ounce) package cream cheese, softened
1 teaspoon vanilla extract

Cream butter and cream cheese together. Gradually add powdered sugar; beat until mixture is light and fluffy. Add vanilla. Yield: about 3 cups.

Kathleen Thome

GRANDMA HOWARD'S ITALIAN CREAM CAKE

1 stick butter
1/2 cup shortening
2 cups sugar
5 eggs yolks

2 cups plain flour
5 egg whites

1 teaspoon soda
1 cup buttermilk
1 teaspoon vanilla
1 small can angel flake coconut
1 cup chopped nuts

Cream butter, shortening and sugar; add egg yolks. Beat well. Combine flour and soda; add to creamed mixture alternately with buttermilk. Stir in vanilla, coconut and nuts. Fold in beaten egg whites. Pour batter into 4 square pans which have been well greased and floured. Bake at 350° for 25 minutes or until done.

FROSTING FOR ITALIAN CREAM CAKE:
8 oz. cream cheese
1/2 stick butter
1 box confectioners sugar

1 teaspoon vanilla
Chopped English walnuts

Beat cheese and butter until smooth; add sugar. Spread on cake (adding all 4 layers) and sprinkle with nuts. Note: A small amount of cream may be added for a smoother finish to frosting.

The O'Briens

LINZER TORTE

1 1/2 cup flour
1/8 teaspoon ground cloves

1/4 teaspoon cinnamon
1 teaspoon vanilla
1 1/2 cups raspberry jam
1 egg, lightly beaten

2 Tablespoon light cream

1 cup unsalted butter
2 raw egg yolks, lightly beaten
1 cup unblanched almonds
1/2 cup sugar
1 teaspoon grated lemon peel
2 hard cooked egg yolks, mashed

Combine first 3 ingredients (flour, cloves and cinnamon). Finely grind the almonds. Add almonds, sugar and lemon peel. Slowly add hard cooked egg yolks, butter, raw egg yolks and vanilla. Beat until smooth and doughy. Wrap in wax paper and place in refrigerator or freezer. Butter a 10" spring pan. Take 3/4 of the dough and spread it out 1/4 inch thick in the pan and 1 1/2 inch up the side. Add the jam on the dough. Make a 6" x 8" rectangle with the remaining dough (1/4" thick). Cut this into 1/2" wide strips, creating 2 8" long strips with the remaining strips 7" long. Make a lattice with these strips and place the lattice on top of the jam. Fold the sides of the dough in. Beat the cream and egg. Paint the torte with this mixture. Wrap the pan in foil and refrigerate for 1/2 hour before baking. Bake at 350° for 45 - 50 minutes. Take tort out of the oven and remove the spring pan.

Christine Anderson

PUNCH BOWL CAKE

2 oz. container Cool Whip

2 3 oz. packages chocolate pudding

1/8 cup Kahlua (optional)

6 Skor or Heath candy bars (crushed)

1 box chocolate cake mix

Prepare cake according to box directions. Cool and divide in half. Cut/crumble one of the halves and line the bottom of a punch bowl. Top with 1 3 oz. package of pudding already prepared. Top with 1 container Cool Whip, then top with half of crumbled candy bars. Drizzle half of Kahlua and repeat the layers. Refrigerate overnight. (Also good with a white cake mix, vanilla pudding and strawberries instead of the candy bars.)

Karen Weir

PUMPKIN CAKE WITH CREAM CHEESE ICING

2 cups sugar
1 cup salad oil
2 cups all-purpose flour
2 teaspoons cinnamon
4 eggs
2 cups canned pumpkin
2 teaspoons soda
1/2 teaspoon salt

CREAM CHEESE ICING FOR PUMPKIN CAKE:
1/2 cup butter, softened
1 box (1 lb.) powdered sugar
1 pkg. (8 oz.) cream cheese
2 teaspoons vanilla

Combine all cake ingredients in a large mixing bowl. Beat with an electric mixer until thoroughly blended. Pour batter into a greased and floured 13x9x2 inch pan. Bake at 350° for 35 to 40 minutes, or until cake tests done. Cool. Prepare Cream Cheese Icing. Combine Icing ingredients in a mixing bowl. Beat with an electric mixer until smooth. Spread on cooled cake. Makes 10 to 12 servings.

This cake is very easy to prepare and it freezes well. For variety, try adding 1/2 cup of raisins or chopped pecans or walnuts to the cake batter.

Kathleen Thorne

QUICK-MIX DUMP CAKE

1 16 oz. can crushed pineapple (undrained)
1 21 oz. can fruit pie filling
1/2 cup butter or margarine
18 oz. yellow cake mix (sprinkle on dry)
1 cup chopped nuts/optional

Layer pineapple, pie filling, cake mix and chopped nuts in a greased 9" x 13" baking dish. Melt the butter and pour on top of mixture. Bake at 350° for 40 - 45 minutes. Serve warm with vanilla ice cream or whipped cream.

Karen Weir

RED CAKE

Mix:
2 eggs
1/2 cup shortening
1 1/2 cups sugar

Add:
4 oz. red food coloring
2 Tablespoon cocoa

Mix first then add:
2 1/4 cups flour
1 cup buttermilk
1 teaspoon salt
1 teaspoon vanilla

Mix first, then add:
Dissolve 1 teaspoon baking soda in 1 Tablespoon vinegar

Add and mix all for 4 minutes. Bake in greased/floured 13" x 9" pan at 350° for 30 - 35 minutes.

Kathy Johnston

RUM CAKE

1 box Duncan Hines yellow cake mix
1 box instant vanilla pudding
1/2 cup rum
1/2 cup water
1/2 cup Crisco oil
4 eggs

Mix together. Coat Bundt pan thickly with butter or margarine and 1 cup chopped pecans. Bake 55 minutes at 325°.

1 stick butter
1 cup sugar
1/4 cup rum
1/4 cup water

In saucepan melt the butter and combine with remaining ingredients. Bring to a boil. Pour over cake as soon as it comes out of the oven. Let stand 10 minutes. Dump out cake from Bundt pan.

Ann Rihn

UNCLE TIM'S FROM BUFFALO TO ASHBURN TEXAS SHEET CAKE

2 stick butter or margarine
1 cup water
2 Tablespoons cocoa
2 cups sifted flour
2 cups sugar
1/2 teaspoon salt
1/2 cup sour cream
2 eggs
1 teaspoon baking soda

Heat oven to 375°. Using ingredients for cake, bring water, butter or margarine and cocoa to boil. Remove from heat and add dry ingredients. Beat in 2 eggs and add sour cream and baking soda. Mix well. Bake in deep, lightly greased and floured cookie sheet for 20 to 22 minutes. Add hot icing to hot cake.

ICING:

3 Tablespoon cocoa
6 teaspoons milk
1 teaspoon vanilla
3/4 lbs. (about 3 cups) confectioners sugar
1 stick butter or margarine

In small pan over medium heat mix cocoa, milk and butter or margarine until good and hot, watching so it doesn't stick or burn. Take off heat, add vanilla, then confectioners sugar. Pour over cake. Garnish with chopped nuts or nonpareils. This feeds a crowd!

The Shepherd's

COOKIES, BARS AND CANDIES

ALMOND CREAM BARS

1/2 cup butter
1/4 cup sugar
2 Tablespoons cocoa
2 teaspoon vanilla
1/2 cup coconut
1 egg, beaten
1 cup shredded almonds, toasted and chopped
1 3/4 cups vanilla wafer crumbs
1/4 t. salt
2 (1 oz.) squares semi-sweet chocolate

Combine butter, sugar, cocoa, vanilla, salt and egg over low heat stirring constantly until mixture begins to thicken. Remove from heat - add almonds, vanilla wafers and coconut. Press firmly into ungreased 9" square pan. Spread cream filling over almond mixture. Cover and chill. Cut into squares.

Remove from pan and place 1/2" apart on baking sheet. Place chocolate in a zip top plastic bag. Seal, melt in microwave. Cut tiny hole in corner of bag and drizzle over cream filling.

CREAM FILLING FOR ALMOND CREAM BARS:
1/3 cup soft butter
1/2 teaspoon vanilla
1 egg
3 cups powdered sugar

Blend all ingredients well. Spread on cookies. Makes 3 dozen.

the Myerson's

GOLDRUSH BROWNIES

18 crushed graham crackers
1 12 oz. package chocolate chips
1 can condensed milk
1 cup chopped walnuts

Crush graham crackers in blender 3 - 4 at a time. Mix all ingredients together and put in a greased and floured 13"x9" baking pan. Bake at 350° for 20 -25 minutes. Cut into squares while slightly warm.

Debbie Stannard

VIENNESE BROWNIES

8 oz. cream cheese
1/3 cup sugar
1 egg
1/8 teaspoon salt

Stir in 6 oz. chocolate chips, semi-sweet. Cream well together.

Separate Bowl - Mix Well:
1 1/2 cup flour
1 cup sugar
1/4 cup cocoa (powdered)
1/2 cup oil
1 cup water
1 teaspoon vanilla
1 teaspoon vinegar
1/2 teaspoon salt
1 teaspoon baking soda

Pour chocolate batter into a greased and floured 9 x 13 pan. Spoon cream cheese batter by teaspoon into chocolate batter. Sprinkle sugar over top. Bake at 350° for 30 minutes.

Kathy Johnston

CHEWIES

2 cups white sugar
1 cup light corn syrup
1 cup dark brown sugar (packed)
3 oz. chocolate (unsweetened)
1/2 cup butter
1/8 teaspoon salt
1/2 cup evaporated milk or cream

Place all ingredients in heavy saucepan. Mix, cover and boil 5 minutes. Uncover and boil to very firm ball stage (247° to 250°). Drop in cold water to test. Make sure it is very chewy. Hold at 250°for a while. Remove from heat. Add vanilla and nuts if desired. Pour in greased metal pan about 3/4 inches thick. Cut when cool. Wrap in waxed paper. Freeze until ready to eat. They will only stay chewy 4 to 5 days.

Ann Rihn

CHEWY NOELS

4 Tablespoons butter
2 cups dark brown sugar
10 Tablespoons flour
1/4 teaspoon soda
1/2 teaspoon salt
2 cups chopped nuts
4 eggs beaten slightly
2 teaspoons vanilla
powdered sugar

Melt butter in cake pan (13 x 9). Mix sugar, flour, soda and salt and add nuts - add to eggs. Add vanilla. Pour into pan. Bake 20 minutes at 350°. Cool 10 to 15 minutes, then turn batter side up onto wax paper - while still warm dust with powdered sugar. Let cool completely, cut into squares and add more powdered sugar if you like. (You don't need to use a mixer, simply stir ingredients together with a spoon).

The Chinn's

CHEWY NOELS

2 Tablespoons butter
1 cup brown sugar
confectioners sugar
5 Tablespoon flour
1 teaspoon vanilla
2 eggs
1/2 teaspoon baking soda
1 cup chopped nuts
1 package dates (chopped)

Preheat oven on 350°. Melt sugar in 9 inch square pan. Beat eggs slightly; combine sugar, flour, soda, nuts and dates. Add to eggs, add vanilla. Pour into 9 x 9 pan with butter. Bake 20 minutes. Cool briefly. Turn out onto rack and cut in pieces. Roll into balls and roll in confectioners sugar. (When wrapped airtight, these freeze well).

The Lechler's

CHOCOLATE CHIP COOKIES

2 stick butter or margarine
1/2 cup brown sugar
1 small pkg. chocolate instant pudding (can use vanilla)
12 oz. pkg. chocolate chips
3/4 cup sugar
1 teaspoon vanilla
2 eggs
2 1/4 cups flour

Mix until smooth. Add eggs and mix well. Add flour and mix by hand. Drop a teaspoon full on cookie sheet and mash down a bit. Bake at 350°for only 8 minutes.

Kathy Johnston

BEST EVER CHOCOLATE CHIPS COOKIES

1/2 cup margarine
1/2 cup butter
1 cup brown sugar
1 cup white sugar
1 teaspoon vanilla
2 cups chocolate chips
2 cups flour
1 teaspoon baking soda
1 teaspoon salt
2 1/2 cups old-fashioned oatmeal
2 eggs

Cream margarine, butter and sugars. Add eggs and vanilla. Sift flour, soda and salt. Mix in well. Add oatmeal and chips. Drop by teaspoonfuls onto greased cookie sheets. Bake at 350° for 10-12 minutes. (Makes about a double batch.)

Karen Weir

CHOCOLATE DELIGHT BITES

1 pkg. (8 oz.) Baker's Semi-Sweet Chocolate
1 1/2 teaspoons vanilla*
Coconut
Grated Semi-Sweet Chocolate
3 1/2 cups (8 oz) cool whip, thawed
4 oz. cream cheese, softened
Finely chopped nuts

*Or use 1 Tablespoon almond, coffee or orange liqueur.

Heat chocolate in large microwavable bowl at HIGH 2 min. Stir until completely melted. OR, heat in heavy saucepan over very low heat. Beat in cream cheese and vanilla; cool to room temperature. Gently stir in whip topping; refrigerate 1 hour. Shape quickly into 1-inch balls. Roll in nuts, coconut or chocolate. Store, covered, in refrigerator. Makes about 3 dozen.

Kathleen Thorne

CHRISTINE'S COLOSSAL COOKIES

1/2 cup butter
1 1/2 cups granulated sugar
1 1/2 cups brown sugar
4 eggs
1 teaspoon vanilla
2 cups peanut butter
6 cups uncooked oats
1 cup chocolate chips
2 1/2 teaspoons baking soda

Beat butter and sugars; blend in eggs and vanilla. Add peanut butter and mix well. Stir in soda, chocolate chips and oats; mix well. Drop by 1/4 cupful. Flatten with fork dipped in sugar. Bake on ungreased cookie sheet at 350° for 10 to 12 minutes. Makes 4 1/2 dozen.

The Shepherd's

O CHRISTMAS TREE COOKIES

3/4 cup sugar
3 oz. pkg. cream cheese, softened
1 egg yolk
2 1/4 cups all purpose or unbleached flour
3/4 cup margarine or butter, softened
1/4 teaspoon peppermint extract
1/2 teaspoon salt

For Decorating Cookies:
Colored sugars
Assorted small candies
Edible glitter
Decorator Icing

In large bowl, beat sugar, margarine and cream cheese until light and fully. Add peppermint extract and egg yolk; blend well. Lightly spoon flour into measuring cup; level off. Stir in flour and salt; mix well. Cover with plastic wrap; refrigerate 2 hours. Heat oven to 375°. On well-floured surface, roll out dough, 1/3 at a time, to 1/8 inch thickness. Keep remaining dough refrigerated. Cut with assorted sizes and shapes of tree cookie cutters. Place 1 inch apart on ungreased cookie sheets.* Bake at 375° for 5 to 8 minutes or until edges are light golden brown. Cool 1 minute; remove from cookie sheets. Cool completely. Frost and decorate cookies as desired. Allow frosting to set. Store between sheets of waxed paper in loosely covered container. Makes about 4 dozen cookies. TIP: *Colored sugar may be sprinkled on cookies before baking.

Kathleen Thorne

EASY LAYER BARS

1/2 cup melted butter
1 pkg. (6 oz) butterscotch chips
1 pkg. (6 oz.) chocolate chips
1 can (15 oz.) condensed milk
1 cup graham cracker crumbs (15 squares)
1 can (3 1/2 oz.) coconut
1 cup nuts

Pour butter into a pan. Sprinkle each of the ingredients in layers. Pour condensed milk over all. Bake at 375° for 25 minutes. Cool about 1 hour.

Helen Webster

GINGER COOKIES

3/4 cup butter, room temp.
1 cup brown sugar
1 egg
1/4 cup molasses
1/ cup white sugar, for rolling
1/4 teaspoon salt
1/2 teaspoon ground cloves
1 1/2 teaspoons ground ginger
2 teaspoons baking soda
2 1/2 cups flour

Cream butter and brown sugar until fluffy, either by hand or with an electric mixer. Beat in egg and molasses. Combine all dry ingredients in a bowl, mix well and add to butter and sugar. Mix until just combined. Chill dough for at least 1 hour or overnight. Shape dough into 1-inch balls and roll in sugar. Place on a parchment-lined or buttered baking sheet. Spritz cookies lightly with water, then bake at 350° oven for about 12 minutes. Serves 12; 2 per/serving.

Peggy von Ehren

Moist and Chewy Gingerbread Cookies

3 3/4 cups all-purpose flour
1/2 teaspoon salt
2 teaspoons ground ginger
2 teaspoons ground cloves
1 cup sugar
1/2 cup molasses
1 teaspoon baking soda
2 Tablespoons cocoa
1 Tablespoon cinnamon
1 cup butter or margarine, softened
1 egg

Sift together dry ingredients. Beat softened butter until fluffy, gradually add sugar, beating after each addition. Add egg and molasses and beat well. Stir flour mixture in gradually. Mix well. Wrap in wax paper and refrigerate several hours or overnight. Cut into shapes. Bake in preheated 350° oven 6 minutes.

Kathy Thompson

LEMON SQUARES

1 cup flour
1/2 cup butter or margarine
1/4 cup confectioner sugar
1/4 teaspoon salt
2 eggs
1 cup granulated sugar
1/2 teaspoon baking powder
2 Tablespoons lemon juice

Heat oven 350°. Blend flour, butter and confectioners sugar thoroughly. Press evenly in square 8x8x2 pan, building up 1/2" edge. Bake 20 minutes. Beat rest of ingredients. Pour over crust and bake about 25 minutes more, or just until no imprint remain when touched lightly in center. Makes 25 squares.

Lisa Burns

MERINGUE KISSES

3 egg whites
1/4 teaspoon cream of tartar
1 teaspoon vanilla
1 cup granulated sugar

Have egg whites at room temperature. Beat until very stiff. While beating, add cream of tartar. Add sugar and vanilla very slowly. Beating until very stiff. Grease cookie sheet, drop by teaspoon. Bake in slow 300° oven until slightly brown (light tan) about 15 to 20 minutes.

Ann Rihn

AUNTY LYNNE'S EVER-MOIST OLD-FASHIONED OATMEAL COOKIES

1 cup seedless raisins
1 cup water
3/4 cup soft shortening (or half butter, half shortening for richer taste, crunchier cookies)
1 teaspoon baking soda
1 teaspoon salt
1 teaspoon cinnamon
1/2 cup chopped nuts (pecans or walnuts)
1 teaspoon vanilla
2 1/2 cups flour
1 1/2 cups sugar (or half and half brown/white sugar)
1/2 teaspoon baking powder
2 eggs
2 cups rolled oats (oatmeal)

Simmer raisins and water in saucepan over low heat until raisins are plump (20 - 30 minutes). Drain raisin liquid into measuring cup, add water to make 1/2 cup. (This is the secret to these cookies staying so moist and sweet!) Cream shortening, sugar, eggs and vanilla. Stir in raisin liquid. Blend flour, baking powder, soda, salt and spices. Stir into batter. When blended, add rolled oats, nuts and raisins. Drop rounded teaspoonfuls 2" apart onto ungreased baking sheet. Bake 8 to 10 minutes at 400°. Check your oven - you may want to adjust heat or baking time. Makes 6 to 7 dozen small cookies. If you like heftier hockey-puck size cookies, this recipe will make 5 dozen or so. They freeze well in zip-lock bags for later use.

The Chinn's

PEANUT BUTTER COOKIES

2 1/2 cups sifted flour
1/2 teaspoon salt
1 cup sugar
2 eggs
1 teaspoon baking powder
1 cup butter or margarine
1 cup firmly packed brown sugar
1 cup peanut butter

Sift flour, baking powder, salt - set aside.

In separate bowl cream butter and sugars, add eggs, one at a time, beating well after each. Beat in peanut butter slowly. Mix in dry ingredients. Chill dough at least 2 hours.

Preheat oven to 375°. Roll dough into 1 inch balls - place on cookie sheet. Flatten balls with floured fork tines (or press an unwrapped Hershey Kiss in the center of each!) Bake 10-12 minutes until golden brown.

The Lechlers

PEANUT BUTTER BALLS

1 box confectioners sugar
2 teaspoons vanilla
German Sweet Bakers chocolate
3/4 cup peanut butter
1 stick butter, softened

Combine all but chocolate. Roll into 1 inch balls and chill overnight. Melt chocolate in double boiler. Roll balls in melted chocolate. Put on tray covered with waxed paper. Chill until serving (once chocolate is hardened, layer the peanut butter balls with waxed paper to save space).

The Lechlers

PECAN BALLS

1 1/2 cup finely chopped pecans
1 cup butter or margarine, chilled
1 Tablespoon water
2 cups flour
1/4 cup packed brown sugar
2 teaspoons vanilla

Mix all ingredients (except pecans) until dough sticks together. Add pecans and mix together with hands. Form into small 3/4 inch balls. Place on ungreased cookie sheets; bake 30-35 minutes at 300°. Sprinkle with confectioners sugar while hot. These will melt in your mouth! Makes 5 dozen cookies.

Kathleen Thorne

PECAN TREATS

PASTRY:
1 - 8 oz. pkg. cream cheese
2 1/2 cups flour
2 sticks butter

Whip above two with mixer. Add: flour Put in refrigerator to cool.

FILLING:

2 eggs
1 Tablespoon butter
dash salt
1 1/2 cups brown sugar
2 teaspoons vanilla
1 1/3 cups chopped pecans

Shape pastry in one inch ball and press dough around sides of small muffin pan up to the edge. Spoon in filling. Bake at 325° for 25 minutes. Let cool. Makes about 30.

The O'Briens

PINEAPPLE SQUARES

FILLING:

2 cans pineapple
2 eggs
2 teaspoons vanilla
6 Tablespoons flour
1 cup sugar

Combine all ingredients. Let filling come to a boil, then cool while making crust.

Crust:

3/4 cup shortening
3/4 cup sugar
1/4 cup milk
2 1/2 teaspoons baking powder
2 1/2 cups flour
2 eggs
1 teaspoon vanilla
1/2 teaspoon baking soda

Roll on floured board. Divide in half. Pat into greased cookie sheet. Add filling. Pat dough on top to cover filling. Bake at 350° for 30 minutes.

Roxanne Sanders

GRANDMA LOVES POTATO CHIPS' COOKIES

1 pound butter or margarine
1 cup sugar
3 1/2 cups flour
2 1/2 cups crushed potato chips
2 teaspoons vanilla

Cream butter and sugar. Add vanilla. Add flour gradually. Blend well. Add potato chips. Drop by teaspoons on ungreased cookie sheet. Press down with fork. Bake at 350° for 13 to 15 minutes. When cool, sprinkle with powdered sugar.

The Shepherd's

PUMPKIN BARS

2 cups sugar
1/2 cup vegetable oil
2 cups pumpkin
4 eggs beaten
2 cups Bisquick Mix
2 teaspoons cinnamon
1/2 cup raisins

Grease jelly roll pan 15 1/2x10 1/2x1 inch. Beat sugar, oil, pumpkin and eggs in large mixer bowl on medium speed, scraping bowl occasionally for 1 minute. Stir in baking mix, cinnamon and raisins. Pour into pan. Bake at 350° for 25-30 minutes. Bake until wooden pick inserted in center comes out clean. Cool.

Cream Cheese Frosting for Pumpkin Bars:
1 pkg. (3 oz.) cream cheese, softened
1/3 cup butter or margarine, softened
1 Tablespoon milk
1 teaspoon vanilla
2 cups powdered sugar

Beat cream cheese, butter, milk and vanilla until creamy. Stir in powdered sugar until smooth. After frosting pumpkin bars, cut into bars about 3 x 1 inch. Refrigerate any remaining bars.

Kathy Johnston

PUMPKIN COOKIES

1 cup shortening
1 egg
1/2 teaspoon salt
1 teaspoon baking soda
1 1/2 teaspoon cinnamon
1 cup white sugar
1 cup pumpkin (or use 3 cup can and double recipe - better this way)
2 cups flour
1 teaspoon vanilla
1 teaspoon nutmeg

Cream shortening, sugar, egg and pumpkin. Add remaining ingredients and beat well with mixer until batter is like whipped cream. Cool overnight. Drop by teaspoonfuls onto greased cookie sheet and bake at 350° for 15 minutes.

Sharon Wenzel

NO BAKE COOKIES

2 cups sugar
1/4 cup cocoa
1/2 cup milk
1/2 cup peanut butter
Optional: 1/2 cup coconut and 1/2 cup nuts
1/2 teaspoon salt
1/4 cup butter
2 cups instant oats
1 teaspoon vanilla

Measure everything first. Mix salt, sugar and cocoa in pan. Add butter and milk -bring to a boil. Boil 1 1/2 minutes - stirring frequently. Add remaining ingredients quickly and mix. Drop by teaspoonfuls onto wax paper.

Sharon Wenzel

SHANNON'S NO BAKE COOKIES

2 cups sugar (pure cane)
4 teaspoons cocoa
1/2 cup milk
1/2 cup margarine or butter
1 Tablespoon vanilla
1/2 cup peanut butter
3 cups quick Quaker oats

In a 3 or 4 quart pan, bring to boil sugar, cocoa, milk and margarine or butter. Cook 3 minutes on low heat, stirring constantly. Do not overcook. Remove from heat and add vanilla, peanut butter and quick Quaker oats. Drop by spoonful on wax paper while hot. Let cool and enjoy.

The Shepherd's

RASPBERRY-WALNUT SHORTBREAD BARS

1/2 cup packed brown sugar
1 teaspoon vanilla
1/8 teaspoon salt
1 cup chopped walnuts
2 eggs
2 Tablespoons flour
1/8 teaspoon baking soda
1/3 cup raspberry jam

Combine 1 1/4 cups all purpose flour and 1/2 cup granulated sugar. Cut in 1/2 cup butter or margarine until mixture is like fine meal. This is the shortbread base

Press shortbread base into bottom of lightly greased 9 inch square baking pan to make an even layer. Bake at 350° for 20 minutes or just until edges become lightly golden. Remove from oven and spread raspberry jam over the shortbread. Beat eggs with brown sugar and vanilla until well blended. Stir in flour mixed with salt and soda. Add walnuts. Spoon over jam and spread lightly to corners of pan. Return to oven and bake 20 to 25 minutes longer or until top is set. Cool in pan, then cut into bars. Makes 24 bars.

The O'Briens

SAND TARTS

2 1/2 cups granulated sugar
2 eggs, well beaten
2 cups butter or margarine
4 cups flour

Cream together butter and sugar. Add beaten eggs and flour. This dough will be soft. Divide into 4 parts and form into logs (rolls) about 8 inches long. Wrap logs with waxpaper and refrigerate overnight to harden. Slice cookies about 1/8" to 1/4" thickness. Sprinkle with sugar or colored sugar. You can also put halved black walnut on top.

Bake on a greased cookie sheet at 350° for 8-10 minutes or until golden brown. These cookies are best when they are allowed to "age" for about 2 weeks in a cool, dry place.

Kathy Johnston

SEVEN LAYER COOKIES

Melt stick of butter or margarine and pour onto a cookie sheet. Add 1 cup graham cracker crumbs and smooth out to form a crust.

Layer on:
1 pkg. coconut
1 6 oz. pkg. butterscotch chips
1 can Eagle Brand sweetened condensed milk
1 6 oz. pkg. chocolate chips
1 cup chopped nuts

Bake 20-30 minutes at 350°. Cool, cut into 2x2 inch squares.

The Lechlers

SPICE COOKIES

3/4 cup melted butter
1/4 cup molasses
2 teaspoons baking soda
2 cups flour
1/2 teaspoon ginger
1 cup sugar
1 egg
1/2 teaspoon salt
1/2 teaspoon cloves
1 teaspoon cinnamon

Melt butter. Add sugar and molasses. Mix together and cool. Add egg, baking soda, salt, flour, cloves, ginger, and cinnamon. Chill, roll into balls and then roll in granulated sugar. Bake 375° for about 8-10 minutes.

Kathy Johnston

OLD FASHIONED SUGAR COOKIES

1 cup butter or margarine, softened	1 cup sugar
1 teaspoon Almond Extract	1 egg
1/2 teaspoon vanilla	2 1/3 cups unsifted flour
1 teaspoon cream of tartar	1 teaspoon baking soda

Cream together BY HAND sugar and margarine. Mix in egg, almond and vanilla extracts.

In a separate bowl, mix together flour, cream of tartar and baking soda. Mix together very well. Cover with foil and refrigerate about 2 hours or overnight.

Roll out to approximately 1/4 inch and cut dough with cookie cutters.

Bake at 350° for 6-10 minutes until done or light golden brown. Sprinkle with sugar. Cool on wire racks.

Kathy Johnston

DESSERTS

ALEX'S PASSOVER LEMON NUT TORTE (flourless)

CRUST:

8 ounces finely ground walnuts
2 tablespoons finely ground Matzo Meal
4 eggs (separated)
2/3 cup sugar

FILLING:

2 lemons
3 egg yolks
3 whole eggs
1/3 cup sugar
1/2 cup butter
Berries and kiwi (optional)

Preheat oven to 350°. Crust: Blend nuts with Matzo Meal. Beat egg whites in a glass bowl until medium stiff. Beat sugar and egg yolks until thick, fold nut mixture and yolks into egg whites on low speed. Pour into greased flan pan. Bake 25-35 minutes until springy and set. Cool 5-10 minutes in pan.

Filling: Grate 1 tablespoon of lemon rind. Add 1/3 cup of lemon juice. Cook over double boiler until hot, not boiling. Add butter, sugar, then eggs. Cook until it coats the back of spoon. Refrigerate until cool. Fill crust and decorate with berries and kiwi. Keep refrigerated until served.

Myndi Kronick Firestone

APPLE CRISP

Sliced apples
1/2 teaspoon cinnamon
2 cups flour
1 1/2 sticks butter
1 cup white sugar
Pinch of salt
1 cup brown sugar

Line a 9" x 13" pan half filled with sliced apples. Mix together white sugar, cinnamon and salt. Spread over apples. Mix together flour, brown sugar and melted butter with a fork. Spread the crumbly mixture over apples. Bake at 350° for 45 minutes or until bubbly.

Kathy Johnston

APPLE CRISP

4 cups sliced apples
1/2 cup flour
3/4 teaspoon cinnamon
1/3 cup soft butter
3/4 cup brown sugar
1/2 cup rolled oats
3/4 teaspoon nutmeg
3/4 teaspoon cinnamon

Place sliced apples in 8" greased square pan. Blend rest of ingredients until crumbly. Spread mix over apples and bake at 375° for 35 to 40 minutes.

Rita Raines

APPLE CRISP

5 1/2 cups apples
1/2 cup sugar
1/2 teaspoon nutmeg
3/4 cup flour
1/4 cup water
1/2 cup light brown sugar
1/2 teaspoon cinnamon
1/2 cup butter

Remove skin from apples, core and slice. Place in a mixing bowl. Add remaining ingredients. Toss well. In a 2 quart baking dish, place all ingredients. Bake in a 350° oven, covered for 30 minutes. Uncover and cook for another 30 minutes. Serve warm. Great with ice cream.

Debbie Stannard

BANANA SPLIT DESSERT

2 cups graham cracker crumbs
2 cups powdered sugar
5 bananas
1 tub DREAM WHIP
Marashino cherries (optional)
1/2 cup margarine
2 eggs
1 can drained crushed pineapple
1 chocolate bar

Melt margarine and mix with powdered sugar. Add eggs and beat together. Pour over graham cracker crumbs. Slice bananas in half. Pour pineapples over bananas. Put Dream Whip over pineapples. Add sliver of the chocolate bar on top. Can add marashino cherries to top (drain well first).

Kathy Johnston

BLINTZ SOUFFLE`

12 defrosted cheeze blintzes (fruit blintzes can be used also)	1 stick butter
1 1/2 cup sour cream	4 eggs (beaten)
1 tablespoon orange juice	1/4 cup sugar
1 teaspoon vanilla	1 teaspoon salt

Preheat oven to 350°. Melt butter in long Pyrex dish. Put blintzes in Pyrex dish (6 in a row). Combine remaining ingredients and pour over blintzes. Bake 45 minutes at 350°. Optional: Top with strawberries and/or sour cream.

Myndi Kronick Firestone

BLUEBERRY PIE

4 cups fresh or 1-16 ounce bag frozen blueberries	1/2 cup sugar
1/2 cup brown sugar, firmly packed	2 1/2 tablespoons flour
1 tablespoon butter	1 tablespoon lemon juice
1/2 teaspoon cinnamon	1/8 teaspoon nutmeg
1/4 teaspoon salt	1 teaspoon vanilla
1 cup whipping cream	1 - 8" pie shell, baked

In a saucepan, combine 2 cups blueberries with sugars, flour, butter, lemon juice, spices and salt. Cook and stir over low heat until mixture comes to a boil; simmer 10 minutes until thickened. Cool. Stir in remaining 2 cups blueberries; pour into pie shell. Chill. Before serving, whip cream and add vanilla. Spread over pie. Serves 8.

Kathy Johnston

BLUEBERRY SALAD DESSERT

6 ounce package blackberry or raspberry jello
1-15 ounce can blueberries
4 ounces cream cheese
1/4 cup sugar
Chopped pecans
1-8 ounce can crushed pineapple
2 cups boiling water
1/2 cup sour cream
1/4 teaspoon vanilla

Dissolve jello in boiling water. Drain blueberries and pineapples, reserving juice. If needed, add enough water to make 1 cup. Add to jello. Add blueberries and pineapple. Pour into 8" x 8" or other size dish. Chill until firm. Beat cheese, sour cream, sugar and vanilla together. Spread over congealed jello. Sprinkle with pecans. Refrigerate.

Valerie Winstead

BRITTANY'S BAVARIAN APPLE PIE

CRUST:
1/2 cup butter/margarine, softened
1/4 teaspoon vanilla
1/3 cup sugar
1 cup flour

FILLING:
1 - 8 ounce cream cheese
1 egg
1/4 cup sugar
1/2 teaspoon vanilla

TOPPING:
3 tablespoons pecans
1/3 cup sugar
4 cups peeled cinnamon

Cream butter and sugar, add vanilla and flour and mix. Press into the bottom and sides of a 9" spring form pan that is greased. Combine cream cheese and sugar. Add egg and vanilla and mix well. Spread over crust. Spread apple slices over filling. Mix cinnamon and sugar and sprinkle over apples. Add nuts, chopped. Bake at 450° for 10 minutes, reduce to 400° and bake another 25 minutes. Cool and remove from pan.

Kelly Cleveland

BUCKEYES

5 1/2 cups confectioners sugar
2 sticks margarine
1 teaspoon maple flavoring
2 cups peanut butter
1 teaspoon vanilla

Mix all ingredients and form into small balls. Put on cookie sheet to chill for a couple of hours or overnight. Melt a block of chocolate and dip balls into chocolate then set on wax paper until set. Keep in dry cool place. Great at Christmas!

Kathy Johnston

CHEESECAKE

2 - 8 ounce cream cheese
Dash salt
2/3 cup sugar
3 eggs
1 teaspoon vanilla

TOPPING:
1 pint sour cream
1 teaspoon vanilla
Dash salt
1/2 cup sugar

Mix cream cheese and sugar. Add eggs, salt and vanilla. Pour into greased 9" pie plate. Bake for 30 minutes at 350°. Let cool for 20 minutes.

For topping, mix ingredients by hand. Pour on top. Bake again for 15 minutes at 350°. Glass baking dish preferred.

Kathy Johnston

CHEESECAKE

3 large (8 ounce) packages of soft cream cheese
1 pint sour cream
Box of zwieback
4 eggs
1/2 cup sugar
1 teaspoon vanilla
1/4 to 1/2 cup sugar

Cream the cream cheese; add 3/4 cup sugar and eggs, one at a time. Add vanilla. Pour into greased springform pan, lined with zwieback crumbs at bottom. Bake in 350° oven for 30 minutes. Whip one pint sour cream in 1/4 to 1/2 cup sugar and pour over cake. Return to same oven for 10 minutes. Put in refrigerator and chill at least 12 hours. If you want cake to be soft when served, let it stand to room temperature first; then put in refrigerator. If you want it very firm, put into refrigerator at once.

Kathy Johnston

CHOCOLATE CHIP CHEESECAKE

3 packages (8 ounces each) cream cheese ,softened
1/3 cup HERSHEY'S Cocoa
1 can (14 ounces) EAGLE BRAND sweetened Condensed milk (not evaporated milk)
3 eggs
1 teaspoon all-purpose flour
1 1/2 cups graham cracker crumbs
1/3 cup sugar
1 cup HERSHEYS MINI CHIPS Semi-Sweet Chocolate, divided
2 teaspoons vanilla extract

Heat oven to 300°. In bowl, combine graham cracker crumbs, cocoa, sugar and butter; press evenly on bottom of 9" springform pan. In large mixer bowl, beat cream cheese until fluffy. Gradually add sweetened condensed milk, beating until smooth. Add eggs and vanilla; mix well. In small bowl, toss 1/2 cup MINI CHIPS with flour to coat; stir into cheese mixture. Pour into prepared pan. Sprinkle remaining chips evenly over top. Bake 1 hour. Turn oven off; allow to cool in oven 1 hour. Remove from oven; cool to room temperature. Refrigerate.

Kathy Thompson

CHOCOLATE-GLAZED TRIPLE-LAYER CHEESECAKE

1-9 ounce package chocolate wafer cookies, crushed (about 2 cups)
3/4 cup sugar, divided
2 - 8 ounce packages cream cheese, softened and divided
2 - 1 ounce squares semisweet chocolate, melted
1/3 cup firmly packed dark brown sugar
1/4 cup chopped pecans
1/4 teaspoon almond extract
1/4 cup plus 1 tablespoon butter or margarine, melted
3 eggs
1 teaspoon vanilla extract, divided
5 ounces cream cheese, softened
1 tablespoon all-purpose flour
1 1/3 cups sour cream, divided
Chocolate leaves (optional)

CHOCOLATE GLAZE:
6 - 1 ounce squares semi-sweet chocolate
3/4 cup sifted powdered sugar
1 teaspoon vanilla extract
1/4 cup butter or margarine
2 tablespoons hot water

Combine cookie crumbs, 1/4 cup sugar, and butter; blend well. Press onto bottom and 2" up sides of a 9" springform pan. Set aside.

Combine 1-8 ounce package cream cheese and 1/4 cup sugar; beat at medium speed of an electric mixer until fluffy. Add 1 egg and 1/4 teaspoon vanilla; beat well. Stir in melted chocolate and 1/3 cup sour cream. Spoon over chocolate crust.

Combine remaining 8 ounce package cream cheese, brown sugar, and flour; beat until fluffy. Add 1 egg and 1/2 teaspoon vanilla, beat well. Stir in pecans. Spoon over chocolate layer.

Combine 5 ounces cream cheese and remaining 1/4 cup sugar; beat until fluffy. Add remaining egg, and beat well. Stir in remaining 1 cup sour cream, 1/4 teaspoon vanilla, and almond extract. Spoon gently over pecan layer.

Bake at 325° for 1 hour. Turn oven off, and leave cheesecake

in oven 30 minutes; open door of oven, and leave cheesecake in oven an additional 30 minutes. Cool. Cover and chill at least 8 hours. Remove from pan.

CHOCLATE GLAZE:
Combine chocolate and butter in top of a double boiler; bring water to a boil. Reduce heat to low; cook until chocolate melts. Remove from heat, stir in remaining ingredients. Stir until smooth. Spread over cheesecake while glaze is warm. Garnish with chocolate leaves, if desired. *Yield: 10-12 servings.*

Kathleen Thome

CHOCOLATE PIZZA

1 package (12 ounces) chocolate chips
2 cups mini-marshmallows
3 tablespoons green maraschino cherries
1 cup peanuts
1 teaspoon oil
1 pound white almond bark
1 cup RICE KRISPIES
1 jar red maraschino cherries (cut in half)
1/3 cup coconut

Microwave chips and 14 ounces of almond bark in two quart bowl for one to two minutes or until smooth when stirred. Stir every 30 seconds. Stir in marshmallows, cereal and peanuts. Pour onto greased 12 inch pizza pan. Top with cherries; sprinkle with coconut.
Microwave remaining 2 ounces of almond bark with oil in one cup glass measuring cup for 1 minute. Stir. Continue microwaving for 30 seconds to 1 minute or until smooth when stirred, stirring every 15 seconds. Drizzle over coconut. Refrigerate until firm. Store at room temperature. *Makes 10-12 servings.*

Helen Webster

COMPANY CHEESECAKE

1 1/2 cups graham cracker crumbs	1 stick butter
1/4 cup sugar	3 - 8 ounce packages PHILLY BRAND Cream Cheese
1 1/2 cups sugar	1 teaspoon vanilla
1/8 teaspoon salt	4 eggs (beat individually)

CRUST: Mix graham cracker crumbs, butter and sugar. Line springform pan as thin as possible. Refrigerate.

FILLING: Mix cream cheese, sugar, vanilla, salt, and eggs. Beat until smooth. Pour into crust. Bake 45 minutes to 1 hour on 350°. Let cool to room temperature.

TOPPING: Mix 2 cups sour cream, 1/4 cup sugar, 1 teaspoon vanilla. Pour on as topping. Bake 450° for 10 minutes.

Valerie Winstead

COOKED WHITE ICING

This is a great, smooth/creamy non-sweet icing for any cake.

1 cup milk	2 tablespoons cornstarch
1 cup sugar	1/2 cup BLUE BONNETT Margarine (1 stick)
1 teaspoon vanilla	1 cup Crisco

Cook milk and cornstarch slowly, stirring constantly until thick. Cool (can quick cool in the freezer for about 10-15 minutes). Add remaining ingredients. Beat for 10 minutes on high speed.

Kathy Johnston

COUNTRY CEREAL

6 cups quick oats
3/4 cup honey
1/2 cup water
1 cup coconut
1/4 cup oil
1/2 cup brown sugar

Spread in shallow pan (9" x 13" pan). Mix well in pan. Bake at 325°. Stir about every 15 minutes for 2 hours. Add 1 cup nuts and raisins (optional). Bake an additional 30 minutes.

Kathy Johnston

DIRT CAKE

2 cups cold milk
1 package (4 serving) JELL-O Chocolate Flavor Instant Pudding
1 package (16 ounce) OREOS, crushed (blender or food processor)
8-10 (7 ounce) plastic cups
1 tub (8 ounce) COOL WHIP Whipped Topping, thawed
Suggested Decorations: gummy worms, frogs; candy flowers

Pour milk into large bowl. Add pudding mix. Beat until blended one minute. Let stand 5 minutes. Stir in whipped topping and half of the crushed cookies. Place 1 tablespoon crushed cookies into cups. Fill cups 3/4 full with pudding mixture. Top with remaining crushed cookies. Refrigerate 1 hour. Decorate.

Variation: Instead of cups, one large flower pot can be used and you can serve with a plastic spade.

Kathy Thompson

DIRT CAKE

11/4 pound oreo cookies
2 cups milk
1-8 ounce block cream cheese
11/2 sticks margarine
2 small packages vanilla instant pudding
8 ounces cool whip
1 cup powdered sugar

Crush cookies to look like dirt (about 6 at a time in blender),

then set aside. Mix pudding with milk. Blend in cool whip then set aside. In a separate bowl, blend cream cheese, margarine and powdered sugar until creamy. Combine both creamy mixtures.

In an 8 inch plastic flower pot, layer 1/3 oreos, 1/2 creamy mixture, 1/3 oreos, 1/2 creamy mixture then top off with remaining oreos. Place silk flowers in the center and serve with a narrow garden shovel. Very authentic looking! Place in refrigerator until ready to serve.

Kathy Johnston

EASY CHOCOLATE DELIGHT PIE

2 packages (4 oz. each) BAKERS® GERMAN'S Sweet Chocolate
2 tablespoons sugar (optional)
31/2 cups (8 oz.) COOL WHIP® Non-Dairy Whipped Topping
1 package (8 oz.) PHILADELPHIA BRAND® Cream Cheese, softened
1/2 cup milk
1-9" chocolate wafer crumb crust

Heat all but 3 squares of the chocolate with 1/4 cup of the milk in large microwavable bowl at high 11/2 to 2 minutes. Stir until completely melted. Or, heat in a heavy saucepan over very low heat.

Beat in cream cheese, sugar and remaining milk. Gently stir in whipped topping until smooth. Spoon into crust. Freeze until firm.

Remove from freezer. Let stand 30 minutes at room temperature until pie can be cut easily. Melt remaining chocolate about 15 seconds; drizzle over pie.

Kathleen Thorne

EASY CREAM CHEESE PASTRY

2 packages of PILLSBURG CRESCENT ROLLS (Pillsbury works the best)
1/2 cup sugar
1 teaspoon lemon juice
Cherry pie filling

2 - 8 ounce packages of cream cheese
1 teaspoon vanilla
Icing (frosting) vanilla

Line a 13" x 9" glass pan with one package of the crescent rolls. Mix together the cream cheese, sugar, vanilla, and lemon juice. Layer this mixture over the crescent rolls. Top with the final package of crescent rolls. Bake in a 350° oven for about 20 minutes. Top with a thin layer of icing and serve with cherry pie filling over it. It is better served cold.

Anne and John Horstman

FRENCH SILK PIE

1 stick butter
1 teaspoon vanilla
2 chilled eggs
Whipped cream

3/4 cup sugar
1 1/2 squares bitter chocolate (melted)
1 pie shell

Cream butter. Add and cream sugar. Add vanilla and beat. Add bitter chocolate. Beat at high speed. Add chilled eggs, one at a time, beating 2 minutes after each. Put in a baked pie shell. Top with whipped cream. The secret is to beat and beat and beat this to get the smooth texture.

Kathy Nielsen

LITTLE CHRISTMAS CHEESECAKES

3 - 8 oz. packages of cream cheese
1 1/2 teaspoons vanilla
3/4 cups sugar

Mix together well. Make graham cracker crust according to package instructions. Line cupcake pan with fluted papers. Press about a teaspoon of crust in bottom of paper. Pour cheese mix almost to top of pan. Decorate with colored sugar. Bake at 350° for 10 minutes. Cool for 1 hour.

Ann Rihn

MRS. BYRNE'S SOFT CHOCOLATE ICING

1 1/2 cups sugar, granulated
1 /4 teaspoon salt
6 level tablespoons corn starch
1 teaspoon vanilla
1 1/2 cups hot water
4 squares chocolate
4 tablespoons cold water

Combine in pan hot water, sugar, salt and chocolate. Cook while stirring until sugar and chocolate are dissolved. Boil slowly for 5 minutes, stirring constantly. Blend cornstarch with cold water and stir into boiling mixture. Cook until thickened. (About 3 or 4 minutes) Add vanilla and beat smooth. Cool. Ample for large layer cake.

The Shepherd's

MUD PIE

1 /2 package NABISCO chocolate wafers, crushed
1 quart coffee ice cream, softened
1/4 cup melted butter
1 1/2 cups rich fudge sauce

FOR GARNISH:
Whipped cream
Toasted almonds

Combine chocolate wafers and melted butter in a mixing bowl or a food processor. Process or stir until combined. Press into a buttered 9" pie plate. Cover with softened ice cream and return to the freezer until ice cream is firm. Spread with the fudge sauce and freeze overnight. To serve, cut into wedges and garnish with whipped cream and toasted almonds, if desired. Serves 8.

Hint: For a nice touch, serve wedges of pie on chilled dessert plates.

Kathleen Thorne

PEANUT BUTTER FUDGE

2 cups sugar
1 cup peanut butter
1 or 2 cups M&M's (optional)
1/2 cup milk
1 cup marshmallow fluff

Boil sugar and milk gently to soft ball stage (candy thermometer) and remove from stove. Add the peanut butter and marshmallow fluff. Beat well until smooth (works quickly) and add M&M's. Put into a 9" x 9" buttered pan. Refrigerate.

Kathy Johnston

PEANUT PRE`

4 ounces softened cream cheese
1/2 cup peanut butter
9 ounce tub of COOL WHIP
1/4 cup chopped peanuts
1 cup confectioners' sugar
1/2 cup milk
8" graham cracker pie crust

Whip cream cheese until soft and fluffy. Beat in sugar and peanut butter. Slowly add milk and mix thoroughly. Fold in COOL WHIP. Pour into pie shell. Sprinkle with chopped nuts. Refrigerate until firm.

Holly Ashley

PECAN PIE

1 cup sugar
3 eggs, well beaten
1 cup chopped pecans
1/2 cup corn syrup (dark karo
1/4 cup melted butter
1 teaspoon vanilla

Mix sugar and syrup. Add butter. Mix in the eggs, then pecans and vanilla. Bake at 350° for 10 minutes; then reduce heat to 300° and bake for 30-40 minutes, until good and brown. Serve with vanilla ice cream.

Roxanne Sanders

PRETZEL SALAD

3 teaspoons sugar
3/4 cup melted margarine
8 ounces cream cheese
2 cups mini-marshmallows
10 ounce package of frozen strawberries
2 cups crushed pretzels
1 package DREAM WHIP
1/2 cup powdered sugar
1 large box (or 2 small) of strawberry jello
2 1/2 cups water

Mix sugar, crushed pretzels (but not too finely crushed), and melted margarine into a 9" x 13" pan. Bake at 350° for 15 minutes. Let cool. Cream together cream cheese and powdered sugar. Mix in dream whip. Throw in mini-marshmallows. Spread all of the above over baked layer of pretzels.

Dissolve strawberry jello in 2 1/2 cups boiling water. Thaw frozen strawberries and stir into the mixture. Chill until slightly set. Spread over cream cheese mixture in pan. Refrigerate. SERVES: 12-16.

Kathy Johnston

SPANISH BERRIES

2 pints fresh strawberries
1/2 cup good-quality sweet sherry
1/4 teaspoon cinnamon
1/8 teaspoon ginger
1 pint vanilla nonfat frozen yogurt
1/2 cup confectioners' sugar
1/4 cup chopped crystallized ginger
1 teaspoon lemon zest
Pinch cloves
Pinch nutmeg

Wash, hull and halve the strawberries. Sprinkle them with confectioners' sugar and allow them to sit for 10 minutes. Meanwhile, combine the sherry with the lemon zest, cinnamon, cloves, ginger and nutmeg. Pour over the berries and chill. At serving time, soften the yogurt and combine it with the crystallized ginger. Divide the strawberries among six bowls and top with the yogurt. Serve immediately. (6 servings)

Kay Dallosta

TRASH

1 stick butter
1 cup smooth peanut butter (or you could use chunky)
1 - 1 pound box confectioners' sugar
1 large box RICE CHEX Cereal
12 ounces semisweet chocolate chips

Put the butter, chocolate chips and peanut butter in your microwave for 3 minutes. Otherwise, melt them in a saucepan on top of the stove over low heat. Remove dish from microwave and, with a wooden spoon, blend everything together.

Pour the RICE CHEX into a large bowl. Slowly pour the chocolate mixture over the cereal. It will look horrible, but don't panic. Gently - and I do mean gently - fold the mixture until all Chex are covered. Take a medium white kitchen trash bag and pour 1/2 the confectioners' sugar into it. Then pour the chocolate mixture on top. Cover with rest of the sugar.

Tie the top of the bag with a twist tie, and gently roll the bag from hand to hand. Do this about 10 times. Open the bag - and a miracle has occurred! The Chex are individually covered with confectioners' sugar, and taste like peanut-butter cups.

Kathy Johnston

WHITE CHOCOLATE CHEESECAKE

1 cup blanched almonds, ground
1/4 cup sugar
2 - 8 ounces cream cheese
1 - 16 ounce carton sour cream
8 ounces white chocolate, melted
1/8 teaspoon cream of tartar
1 1/4 cups graham cracker crumbs
6 tablespoons butter, melted
1 cup sugar
1 teaspoon vanilla
4 egg whites
1 tablespoon powdered sugar

Important Notes: All the ingredients should be at room temperature, especially the eggs. Be careful when melting chocolate, it burns very easily!

Combine almonds, graham cracker crumbs, sugar and butter in a medium bowl; blend well. Press onto bottom and 2" up sides of a 10" springform pan. Bake at 350° for 5 minutes. Cool on wire rack.

Combine cream cheese and 1 cup sugar in a large mixing bowl; beat at medium speed of an electric mixer until fluffy. Add sour cream and vanilla; mix well. Stir in white chocolate. Beat egg whites (at room temperature) in a large bowl at high speed of an electric mixer until foamy; add cream of tartar, beating until soft peaks form. Add powdered sugar, and continue beating until stiff peaks form. Fold egg whites into cream cheese mixture. Spoon mixture into crumb crust. Bake at 325° for 55 minutes; turn oven off. Leave cheesecake in oven 30 minutes; partially open door of oven, and leave cheesecake in oven an additional 30 minutes. Cool. Chill 8 hours. Remove from pan.

Kay Dallosta

WHOOPIE PIES

4 cups flour
2 teaspoons baking soda
1 cup shortening
4 teaspoons vanilla
1 cup cold water
2 cups confectioners sugar
2 cups sugar
1/2 teaspoon salt
1 cup cocoa
1 cup thick sour cream
2 egg whites

In large mixing bowl, cream together sugar, salt, shortening, 2 teaspoons vanilla and eggs. Sift together flour, soda, cocoa. Add this to first mixture, alternate with water and sour cream. Drop by teaspoon on slightly greased cookie sheet. Bake in preheated 300° oven for 8-10 minutes.
Mix together egg whites, 2 teaspoons vanilla, confectioners sugar with 4 tablespoons flour and 4 tablespoons milk. Add 1/2 cup CRISCO and continue beating until smooth. Spread on cookie. Spread second cookie on top, sandwich style.

Kathy Johnston

ENTREES

15 MINUTE CHICKEN

4 chicken breasts
6 strips pf bacon (raw)
1 egg beaten
2 cans sliced potatoes
3/4 C whole wheat flour

Brown chicken in butter in skillet. Line broiler pan with potatoes. Top with chicken and top again with bacon. Broil for 15 minutes or until chicken is done.

Debra Seeley

ANDI'S WHITE CHILI

3 c. water
1 tsp. cumin seed
1 clove minced garlic
2 9 oz. pkgs. frozen white corn (thawed)
1 tsp. ground cumin
2 15 oz. cans Great Northern Beans (undrained)
grated Monterey Jack cheese
1 tsp. lemon pepper
4 chicken breast halves (skin removed)
1 c. chopped onions
2 cans diced green chilies (undrained)
2-3 T. lime juice
2/3 c. crushed tortilla chips

In large saucepan, combine water, 1 tsp. cumin seed and lemon pepper; bring to a boil. Add chicken breasts. Reduce heat to low; cover and simmer 20 to 28 minutes or until chicken is tender. Remove chicken from bones; cut into 1-inch pieces. Return chicken to saucepan. Saute minced garlic and onion; add to chicken mixture. Add corn, chilies, ground cumin, and lime juice to chicken mixture. Bring to a boil. Add beans; cook until thoroughly heated.

Serve with crushed tortilla chips, salsa, and jalapeno peppers to top. Eight 1 cup servings.

Kathy Thompson

BAKED STUFFED CHICKEN BREASTS

3 chicken breasts, boned and halved
6 thin slices Swiss cheese
6 thin slices cooked ham
1 pkg. Chicken Shake-n-Bake

Remove skin from chicken; pound meat to about 1/8-inch thickness. Top each with a slice of ham and a slice of cheese. Roll up and secure with toothpicks. Moisten rolls and coat with Shake-n-Bake. Bake on ungreased cookie sheet at 400° for 20 minutes.

Gale Smith

BAKED BEANS

1 lb. dry beans (pea, navy, or any small)
1 medium size onion
1/2 to 1 tsp. salt
1/2 tsp. dry mustard
6 slices salt pork
1/4 tsp. pepper
3 T. molasses (more if you like them dark)

Wash and soak beans overnight, or boil them in water for 1/2 hour and drain.

Put 4 slices of salt pork in bottom of cooker or pot, add beans and other ingredients. Add water to cover beans. Cook in pressure cooker for 45 minutes or bake in oven for several hours. If you bake them in the oven, check about every hour and add water when needed so they won't get dry. 325° oven.

If you find they are not cooked enough after 45 minutes in the pressure cooker, put them in a covered casserole dish and bake in 325° oven for another 1/2 hour or so.

Binns family

BBQ SAUCE

1-1/4 c. catsup
3/4 c. chili sauce
3/4 c. water
1/4 c. bottle A-1 steak sauce
2 T. soy sauce
Dash of hot pepper sauce
3/4 c. brown sugar
3/4 c. wine vinegar
1/2 c. lemon juice
1/4 c. prepared mustard
1 clove garlic, minced

Mix all sauce ingredients together; simmer at least 1/2 hour before using. The longer the sauce is cooked, the thicker it will be. Store covered in refrigerator.

Karen Barnette

BEEF AND MUSHROOM SALAD

1 to 1-1/2 lb. leftover roast or steak, thinly sliced
12 cherry tomatoes, halved
10 to 12 stuffed green olives
1/2 lettuce head, shredded
1 avocado, sliced
12 small fresh mushrooms, sliced
1 can (14 oz.) artichoke hearts, drained and halved
1/2 cauliflower head, cut into florets
2 T. parsley, chopped

Dressing:
1/2 c olive oil
2 tsp. dijon mustard
1/2 tsp. sugar
1 tsp. salt
1/4 c red wine vinegar
1 clove garlic, crushed
freshly ground pepper to taste

In a large bowl, combine beef, mushrooms, tomatoes, artichoke hearts, olives and cauliflower florets. In a separate bowl, combine olive oil, vinegar, mustard, garlic, sugar, salt and pepper and mix thoroughly. Pour dressing over beef and vegetables. Marinate several hours or overnight. Line salad bowl with shredded lettuce. Add avocado to beef mixture and arrange on lettuce. Sprinkle with parsley. Serves 4-6.

Sara Howard O'Brien

BEEF STEW

1/2 c. flour
2 tsp. margarine
1 medium onion, chopped
3 to 4 medium potatoes, peeled and cubed
1/4 tsp. paprika
1 to 1-1/2 lb. beef stew meat
1 to 1-1/2 c. water
3 to 4 medium carrots, slice into pieces

In brown paper bag, combine flour, paprika, salt and pepper. Add meat and shake until all meat is coated with flour mixture. Brown meat in margarine. Remove any excess fat. Add water and onions. Bring to a boil, then simmer for 45 minutes. Stir occasionally to prevent sticking. Add carrots and potatoes. Cook until vegetables are soft. Make dumplings or biscuits to complement meal.

Janice Chilli

BEEF EMPANADAS

1 lb. ground beef
2 cloves garlic, minced
1-1/2 tsp. ground cumin
1/2 c. pitted and chopped green olives (about 32) (or black olives)
2 T. catsup
15 oz. pkg. refrigerated pie crust (at room temperature)
1 onion, chopped
salt
1-1/2 tsp. dried oregano
2 T. chopped pimento
1 egg yolk

Heat oven to 400°. In a large frying pan, brown the beef with the onion, garlic, and 1-1/4 tsp. salt, about 8 minutes. Add cumin and oregano and cook, stirring, 1 minute. Remove from heat. Stir in olives, pimento, and catsup. Cool slightly. Beat yolk with 1 T. water. Unfold crusts and cut each one in half. Put 1/4 meat mixture on each half. Brush edges with water, fold dough over filling and seal edges. Brush with egg. Pierce a vent in each turnover with fork. Bake on baking sheet until golden, about 20 minutes. 4 Servings.

Peggy von Ehren

BEEF GOULASH

1-1/2 c. chopped onion
1 tsp. salt
2 lbs. stew beef
4 T. margarine/butter
1/2 tsp. pepper or 1 tsp. paprika
1 c. beef stock or tomato juice/hot bouillon

Saute onion in margarine; add salt, pepper. Brown meat with onion. Add beef stock. Cover and simmer 1-1/2 hours. Remove meat; thicken stock for gravy (a cornstarch paste can be used). Serve over noodles.

Janice Chilli

BEEF ENCHILADAS

1 lb. ground beef
1 can chopped green chilies
1 can Cream of Chicken soup
1 pkg. flour tortillas
1 c. grated mozzarella cheese
1 medium onion, chopped
2 cans Enchilada Sauce
1 c. sour cream
1 c. grated cheddar cheese
1 c. grated Monterey Jack cheese

Brown ground beef and onion; add can of green chilies and 1 can of enchilada sauce. Heat through. In separate bowl, mix can of soup, sour cream, 1 can enchilada sauce. In another bowl, mix cheeses together. In each tortilla, place 2 T. meat mixture, 2 T. sour cream mixture, and as much of cheese mixture as desired. Roll up tortilla, and place, seam down, in baking dish. When all tortillas are used, pour remaining meat mixture (if any) and sour cream mixture over rolled tortillas, and top with cheese mixture.

Bake at 350°, 1 hour or until bubbly. Serves 6-8.

Debra Seeley

BEEF-ORANGE STIR FRY

1 lb. beef boneless sirloin steak
2 medium carrots
1 sm. onion, chopped (about 1/4 c.)
2 T. vegetable oil
1 T. vegetable oil
1/2 c. cold water
2 T. soy sauce
1 pkg. (6 oz.) frozen pea pods, thawed slightly
4 medium stalks bok choy
2 medium cloves garlic, chopped
1 tsp. ground ginger
1 c. orange juice
2 T. cornstarch
1/8 tsp. crushed red pepper

Trim fat from beef steak. Cut beef with grain into thin 2-inch strips. Cut bok choy diagonally into 1/4 inch slices; chop the green tops. Cut carrots diagonally into thin slices. Heat 12-inch skillet or wok until 1 or 2 drops of water bubble and skitter when sprinkled in skillet.

Add one T. oil; rotate skillet to coat sides. Add beef and sprinkle with ginger and garlic. Cook and stir about 3 Minutes or until beef is brown. Remove beef from skillet. Add 2 T. oil to skillet; rotate skillet to coat sides. Add bok choy, carrots, pea pods, and onions. Cook and stir 3 minutes or until carrots are tender. Stir in beef and orange juice; heat to boiling. Mix cold water, cornstarch, soy sauce and red pepper; stir into beef mixture. Cook and stir about 1 minute or until thickened. Serve over hot cooked rice.

Kathy Thompson

BREAKFAST SQUARES

1 lb bacon,ham, or sausage (or less)
2 c. milk
1 tsp. mustard
1 c. shredded cheese
8 eggs

Cube 4 slices bread in 9 x 13-inch pan. Brown bacon, ham, or sausage. Put on top of bread. Sprinkle shredded cheese on top. Mix milk, eggs, mustard. Pour on top of everything. Refrigerate overnight. Bake 45 minutes at 350°. Cut into squares.

Sandy Trask

BRUNCH PIE

1 lb. pork sausage, browned and drained

1 pkg. (10 oz.) frozen chopped broccoli, cooked and drained

Beat together:
1 c. sour cream
1/2 cup Bisquick
1 egg

1 c. creamed cottage cheese
1/4 c. melted butter

Place sausage and broccoli in 9-inch rectangular pan. Pour batter over sausage and broccoli. Sprinkle with 1/4 c. grated Parmesan cheese and top with peeled, thinly sliced tomato. Sprinkle with parsley. Bake in 350-degree oven for 30 minutes. Serves 6-8.

Kelly Cleveland

CHEESE STUFFED MACARONI SHELLS

2-1/4 tsp. salt
24 giant macaroni shells
1/4 c. Italian flavored bread crumbs
2 T. chopped parsley
2 T. vegetable oil
2 cloves garlic (crushed)
1 tsp. dried basil leaves
3 cans (8 oz.) tomato sauce

2 qts. water
1-1/2 lbs. cottage cheese
1/2 c. grated Parmesan cheese
1 egg (slightly beaten)
1 c. sliced onion
1 can (16 oz.) tomatoes, undrained
1/2 tsp. dried oregano leaves

Put 2 tsp. salt and water in a 4-quart saucepan. Bring to boil over high heat and add macaroni shells. Stir with wooden spoon to separate shells, and return water to a boil. Cook shells for about 8 minutes or until tender but firm. With slotted spoon, transfer to bowl of cold water.

While shells cook, put cottage cheese, bread crumbs, 1/4 c. of Parmesan cheese, 1/4 tsp. salt, parsley and egg in medium-sized bowl. Mix thoroughly with a wooden spoon. Cover with plastic wrap and set aside.

Heat vegetable oil in large skillet. Add onion and saute, stirring frequently, until onion turns a light golden brown. Add garlic, tomatoes (break up with fork), tomato sauce, oregano, and basil; stir well and bring to boil over moderately high heat. Remove sauce from heat. Remove 1 c. sauce from skillet and set aside. Pour remaining sauce into a 9 x 13-inch baking dish.

Preheat oven to 375°. Spoon cheese mixture into macaroni shells and arrange, cheese side up, in sauce in baking dish. Pour reserved 1 c. sauce over cheese-filled shells. Cover baking dish with aluminum foil and place on center rack in oven to bake for 30 minutes. Remove from oven and remove foil. Sprinkle shells with remaining 1/4 c. Parmesan cheese. Return baking dish to oven and bake, uncovered, for 15 minutes, or until cheese is lightly browned. Remove from oven and let stand 5 minutes before serving. 6 Servings.

Peggy von Ehren

CHICKEN DIVAN

2 pkgs. (10 oz. each) frozen broccoli spears
6 T. flour

1/2 c. whipping cream
3 chicken breasts, halved and cooked

1/4 c. butter or margarine

2 c. chicken broth

3 T. dry white wine
1/4 c. grated parmesan cheese

Heat oven to 350°. Cook broccoli using pkg. direction; drain. Melt butter; blend in flour, 1/2 tsp. salt, and dash pepper. Add chicken broth; cook and stir until mixture thickens and bubbles. Stir in cream and wine.

Place broccoli crosswise in 12 x 7-1/2 x 2-inch baking dish. Pour HALF the sauce over broccoli. Top with chicken. To remaining sauce, add cheese; pour over chicken; sprinkle with additional parmesan cheese. Bake at 350° for 20 minutes or until heated through. Then broil just until sauce is golden - about 5 minutes.

Sharon Wenzel

CHICKEN POT PIE

4 T. butter
2 tsp. salt
1/4 tsp. thyme
1 c. light cream
1 pkg. (10 oz.) frozen peas and carrots, cooked and drained
Pastry for 9-inch, two crust pie
4 T. flour
1/4 tsp pepper
1 c. chicken broth
2 to 3 c. cubed cooked chicken (or turkey)
1 diced onion (optional)

Heat oven to 425°. Prepare pastry and fit into 9-inch pie pan. Save second crust for top.

Melt butter in large saucepan over low heat. Blend in flour, salt, pepper and thyme. Cook over low heat, stirring until mixture is smooth and bubbly. Remove from heat. Stir in chicken broth and cream. Heat to boiling, stirring constantly. Boil and stir 1 minute. Stir in chicken and vegetables.

Pour into pastry-lined pie pan. Cover with second pastry. (Before covering cut out designs with a knife or small cookie cutter). Bake 35-40 minutes or until golden brown. Serves 6.

the O'Brien's

CHICKEN STEW

1 good sized chicken (whole or cut up)
Pepper and salt to taste
5 medium potatoes (cut in small pieces)
1 medium onion (cut up)
1 T. Parsley flakes
5 or 6 carrots (cut in 1 or 2 inch pieces)

Cook chicken, onion, salt, pepper, and parsley in pot with 2 or 2-1/2 quarts water for about 25 minutes. Remove from heat and let cool.

Remove chicken from pot and remove bones and skin. Return chicken to broth along with potatoes and carrots. You may want to add a couple of chicken bouillon cubes to the stock. Bring to

a boil, add dumplings, and cook for 10 minutes. Add cover and cook 10 minutes more. Complement with Bisquick dumplings.

the Binns's family

CHICKEN WITH SWISS CHEESE

8 boneless chicken breasts
1 10-3/4 oz. can cream of chicken soup
1/4 c. herb season stuffing mix
Parsley (optional)
8 4 x 4 Swiss cheese slices
1/4 c. white wine (dry)
2 to 3 T. butter (melted)

Put chicken in greased pan. Top with cheese Mix soup and wine and pour over top. Sprinkle with stuffing mix. Drizzle with butter. Bake at 350° for 45 minutes.

Jenny Burns

CHICKEN BREASTS WITH BALSAMIC VINEGAR SAUCE

4 chicken breast halves, skinned and boned (about 5 oz. each)
1 T. plus 2 tsp. butter
2 large shallots, minced
1 tsp. dark brown sugar
1-1/2 T. minced fresh marjoram (or 1-1/2 tsp. dried)
Salt and freshly ground pepper to taste
1 T. olive oil
6 T. good balsamic vinegar
1 c. unsalted chicken broth
2 to 4 T. evaporated skim milk

Pat chicken breasts dry with paper towels and sprinkle with salt and pepper. Melt 1 T. of the butter together with the olive oil in a large skillet over medium-high heat. Saute chicken breasts quickly until they are just colored, about 2 minutes on each side. Remove them from the pan and set aside.

Add the remaining 2 tsp. of butter to the pan. Lower heat slightly and add the minced shallots. Saute, stirring, until they are translucent. Add the vinegar, brown sugar and chicken broth, bring mixture to a boil and return the chicken and any juices that may have accumulated to the pan. Cover and

simmer for 5 minutes or until chicken is springey to the touch. Remove chicken and keep warm.

Raise the heat and boil rapidly until mixture is reduced to about 1/2 cup. Remove from heat and whisk in margarine, salt and pepper, and evaporated milk to taste. Slice reserved chicken in 1/2" thick slices on a diagonal and spoon sauce over. Serve immediately.

Kay Dallosta

CHICKEN BREASTS IN SOUR CREAM

4 chicken breasts
1 can cream of mushroom soup
1 c. sour cream
1 can (3 oz.) sliced mushrooms, drained
1/2 soup can sherry wine

Arrange chicken in shallow baking dish, so that pieces do not overlap. Cover with mushrooms. Combine undiluted soup, sherry, and sour cream; stir until blended. Pour over chicken, completely covering it. Bake at 350° for 1-1/2 hours.

Gale Smith

CHICKEN CASSEROLE

4 chicken breasts
1 can cream of chicken (or mushroom) soup
1 pkg. Pepperidge Farm Cornbread Stuffing
2 c. chicken broth, divided
1 stick margarine

Boil chicken until done. Save broth. Chop/shred chicken and place in casserole. Mix 1 c. of broth with soup. Pour over chicken. Melt margarine, add 1 c. of broth. Toss with stuffing until stuffing is moist. Put on top of chicken mixture. Bake at 325 deg. for 45 minutes.

Karen Weir

CHICKEN WITH BASIL

1 lb. ground chicken
1 T. vegetable oil
1 T. oyster sauce
1 can bamboo shoots
1 T. lime juice
1 T. chili paste
1-1/2 tsp. fish sauce
1 tsp. sugar
Fresh basil leaves

Mix oil, chili paste, ground chicken. Cook till brown in wok or pan. When chicken browns, add oyster sauce, fish sauce, sugar, lime juice, and bamboo shoots. Cook for 5 minutes on low/med heat. Add fresh basil to taste. Serve over rice.

Debbie Stannard

CHICKEN AND SEAFOOD JAMBALAYA

1/4 c. butter or margarine
1 c. chopped green pepper
1 tsp. minced garlic clove
2 c. cooked and cubed chicken
44 oz. can tomatoes (not puree or sauce)
1 T. instant chicken bouillon
1/2 tsp. black pepper
2 c. uncooked rice (long grain or brown)
1 lb. fresh or frozen sea scallops(optional)
1 c. thinly sliced or chopped celery
1 c. chopped onion
2-3 bay leaves
3-1/2 c. water
1-1/2 lbs. sliced, cooked, smoked sausage
1 tsp. paprika
1/2 tsp. dried thyme leaves
1 lb. fresh or frozen raw shrimp, shelled and deveined

In large pan melt butter; add celery, green pepper, onion and garlic. Saute about 6-8 minutes. over medium heat until vegetables are tender. Add all remaining ingredients EXCEPT shrimp, scallops. Bring to a full boil, then reduce heat to low. Continue cooking for 30-40 minutes, stirring occasionally to prevent rice from sticking. (For a thicker consistency, simmer over low heat for 1-2 hours.) When rice is tender, add shrimp and scallops. Cook until shrimp turn pink and scallops white (4-5 minutes with fresh seafood; 10-15 with frozen).

Janice Chilli

CHICKEN MARSALA WITH MUSHROOMS

3 T. flour
4 skinless, boneless chicken breast halves, pounded to 1/4-inch thickness
1 T. vegetable oil
2 garlic cloves, chopped
3 T. dry Marsala
Salt to taste
1/2 tsp. freshly ground pepper
4 T. butter or margarine
1/2 c. chopped onion
1/2 lb. mushrooms, sliced
2/3 c. beef stock

Mix flour and pepper in a shallow dish. Dredge chicken in flour mixture to coat; shake off excess.

In a large frying pan, heat 2 T. of the butter in oil over medium heat. Add chicken and cook until lightly brown, about 3 minutes a side. Remove and keep warm. Add onion and garlic and saute until onion is tender, about 3 minutes. Add mushrooms and cook until they are lightly browned, 3 to 5 Minutes.

Return chicken to pan, stir in Marsala and beef stock. Bring to a boil, reduce heat, and simmer until liquid reduces by one-third. Whisk in remaining butter. Season with salt and additional pepper to taste. Serve with buttered, parsleyed noodles. Serves 4.

Sandy Trask

CHICKEN PIQUANT

1-1/2 c. red wine
1/2 c. salad oil
2 cloves crushed garlic
2 tsp. oregano
1 chicken, cut up
1/2 c. soy sauce
4 T. water
2 tsp. ginger
2 T. brown sugar

Mix all ingredients together. Pour over chicken. Refrigerate over night. Next day, let chicken get to room temperature before putting into oven - Bake covered for 1 hour at 350°.

Deborah Dvorkin

CHICKEN PASTA SALAD

1 pkg. (6 oz.) frozen pea pods
1/3 c. mayonnaise or salad dressing
1/4 c. French dressing

6 to 8 slices cooked bacon, crumbled (optional)

1 pkg. (5 oz.) spiral macaroni
2 c. cut-up cooked chicken (about 12 oz.)
1 c. cherry tomatoes, cut into halves

Remove pea pods from package. Place pea pods in bowl of cool water until thawed; drain. Cook macaroni as directed on package - except add pea pods about 2 minutes before macaroni is done; drain. Rinse macaroni and pea pods with cold water; drain. Mix mayonnaise and French dressing in large bowl. Add macaroni mixture and remaining ingredients; toss.

Kathy Thompson

CHILI

1 lb. ground beef
1 sm. green pepper, chopped
3/4 quart tomatoes
1 tsp. salt
pinch pepper and paprika

1 onion, chopped
1 T. vinegar
1 tsp. chili powder (or more)
1 sm. bay leaf
red kidney beans

Saute onion and green pepper, then add beef and brown. Add all other ingredients, except kidney beans. Simmer about an hour; add kidney beans. Cook 30 minutes.

Karen Barnette

CINDY'S CHICKEN DIVAN

2 pkgs. (10 oz. each) frozen broccoli or asparagus (or 2 lbs. fresh)
1 c. Hellman's mayonnaise
1/2 tsp. curry powder
1/2 c. shredded sharp cheddar cheese
meat from 6 chicken breasts, cooked
1 tsp. lemon juice
2 cans Campbell's cream of chicken soup
2 c. Pepperidge Farm dressing cubes

Grease casserole. Undercook broccoli or asparagus and drain. Layer vegetable and chicken meat in casserole. Combine mayonnaise, lemon juice, curry and soup; Pour over layered vegetable and chicken. Sprinkle with cheese. Top with dressing cubes. Bake at 350 deg. for 30 minutes. Serves 6.

Ann Rihn

COCKTAIL SAUCE FOR SHRIMP

1/2 c. oil
1/2 c. sugar
1 c. catsup
1 sm. onion, chopped fine
1 tsp. paprika
1/2 c. vinegar
juice of 1 lemon
1 tsp. Worcestershire sauce
1/8 tsp. garlic salt
1/2 tsp. salt

Mix all ingredients together, and chill for 3 to 4 hours.

Karen Barnette

CORNISH HENS

1 tsp. onion salt
1/2 tsp. pepper
1 tsp. garlic powder
1/2 tsp salt

Thaw cornish hens for 4 to 6 hours. Remove giblets. Preheat oven to 450°.

In a bowl, mix: all ingredients. Wet fingers and dip into bowl mix. Apply mix to entire hen, inside and out. Prepare 1/4 to 1/2 c. melted butter or margarine. Baste hen with melted

butter/margarine and place in oven. Immediately reduce heat to 350°. Cook for approximately 60 minutes, basting with butter/margarine every 15 minutes. After 60 minutes, remove from oven and increase oven temp to 425°. Baste hens with honey, lightly, and return them to oven for final 15 minutes.
An excellent addition to the cornish hens is to stuff with wild rice.

Andy Meyerson

CRAB CAKES

1 lb. lump crab meat
1 egg, beaten
2 T. (heaping) bread crumbs
Chopped fresh parsley to taste
1 tsp. dry mustard
1-1/2 T. melted butter
salt and white pepper to taste

Toss all together, gently. Form into cakes. Refrigerate several hours before cooking. Either fry in butter or broil. Makes 4 good-sized cakes.

Linda Colenda

CREAMY ALMOND CHICKEN

2/3 c. sliced almonds
6 chicken breast halves, skinned and boned
1/8 tsp. pepper
1 T. Dijon mustard
1/8 tsp. red pepper
1/8 tsp. salt
1/4 c. butter or margarine, divided
1-1/2 c. whipping cream
2 T. orange marmalade
Hot cooked rice

Saute almonds in 1 T. butter in a skillet; set almonds aside. Place chicken between 2 sheets of heavy-duty plastic wrap; flatten to 1/4 inch thickness, using a meat mallet or rolling pin. Sprinkle chicken with salt and pepper.

Melt remaining 3 T. of butter in skillet over medium-high heat. Add chicken, and cook about 1 minute on each side or until golden brown. Reduce heat to medium; add 1/2 c. almonds, whipping cream, and next 3 ingredients, stirring well. Cook about 10 minutes or until sauce thickens. Sprinkle with remaining almonds; serve with rice. 6 Servings.

the O'Brien's

CRISPY FRENCH TOAST

2 eggs or egg substitute
1/4 tsp. cinnamon
Dash of salt
6 slices day-old French bread
1/4 c. skim milk
1/2 tsp. vanilla extract
1 c. crunch cereal (Special K)

In a shallow dish, combine the first 5 ingredients together. Dip bread slices in egg mixture until thoroughly moistened; drain off excess liquid and place bread in crumbs. Sprinkle both sides lightly with crumbs. Heat oven to 450°. Place on buttered (Pam) baking sheet and bake 5 minutes on each side.

Kelly Cleveland

EASY OVEN FRENCH TOAST

16 slices white bread, cut into 1-inch cubes
12 eggs
1/2 c. maple syrup
cinnamon, optional
8 oz. cream cheese, softened
2 cups whipping cream
1/2 tsp. maple flavoring
1/3 c. pecans, optional

Put bread cubes into 9 x 13-inch pan. Blend one or two eggs into cream cheese until smooth. Add remaining ingredients; blend well. Pour over bread and refrigerate 8 hours or overnight. Bake at 375° for 40 to 50 minutes, covering with foil after 25 minutes. Serve with syrup. Serves 10 to 12.
NOTE: Recipe may be halved and baked in an 8 x 8-inch pan.

Amy Skelly

EASY CHICKEN

4 chicken breasts (can stretch to 6)
1/2 6 oz. jar apricot preserves
1 pkg. dried onion soup mix (Lipton's)
1 bottle Russian dressing

Mix onion mix, preserves, and dressing and pour over chicken in a baking dish that will allow sauce to cover the chicken.
Bake at 350° for 45 to 60 minutes.

Kathy Nielsen

EASY SWEET AND SOUR MEATBALLS

Meatballs:

2 lbs. ground chuck
1/4 c. bread crumbs
garlic - 3 shakes
2 eggs
salt, pepper

Combine all above ingredients and form into tiny balls for a party, or larger ones for a main dish.

Sauce:

1 can Ocean Spray whole cranberry sauce
Juice of 1/2 lemon
1 bottle Heinz chili sauce

Combine above ingredients in wide saucepan (or crockpot on high setting). When sauce is warm, add meatballs and cook WITHOUT stirring just until meat is cooked. Shake pan to shift meatballs around.

Serve at party in chafing dish with toothpicks or as main dish over fluffy rice.

Deborah Dvorkin

EGGPLANT ROLLATINI

2/3 c. vegetable oil
2 eggs, beaten to blend
1 c. ricotta cheese
4 c. tomato sauce
1 medium eggplant, peeled and cut lengthwise into 1/4-inch thick slices
1-1/4 c. Italian bread crumbs
1 c. grated mozzarella cheese

Heat oil in heavy large skillet over medium-high heat. Dip 1 eggplant slice into eggs. Dip into bread crumbs, coating thoroughly. Add to skillet and cook until browned, about 3 minutes per side. Drain thoroughly on paper towels. Repeat with remaining eggplant.

Preheat oven to 350°. Spread ricotta over each eggplant slice. Sprinkle with mozzarella. Roll up jelly-roll fashion, starting at

one short end. Secure each with toothpick. Spread 2 c. tomato sauce in bottom of 9 x 13 inch oven-proof glass baking dish. Place rolls atop sauce. Pour remaining 2 c. sauce over. Sprinkle with additional mozzarella. Bake until cheese is golden, about 30 minutes. 4 servings.

Roxanne Sanders

FETTUCINE WITH PARMESAN CHICKEN AND PEAS

1-1/4 lbs. boneless, skinless chicken breasts
3 T. butter
1 c. low-fat milk, cream or half and half
Garlic powder and freshly ground pepper to taste
1/2 c. fresh basil leaves, chopped (or 1/4 c. dried)
1-1/2 c. chicken broth
3 T. flour
1/3 c. Parmesan cheese
1 15 oz. can of peas (or fresh or frozen, prepared as usual)
1/2 lb. fettucine (or spaghetti), cooked al dente

Put chicken in oven-proof dish, add 1/2 c. broth. Bake 350° for about 10 minutes on each side, or until chicken is slightly pink. Reserve chicken broth, cut breasts across grain into medium size slices. Let cool.

In a saucepan, make white sauce:
melt butter, add flour and stir. With whisk, add milk. Stir in 1 c. chicken broth, then add reserved broth. Add parmesan cheese, garlic powder, pepper, peas, basil, and chicken slices. Simmer until chicken is cooked through.

Pour sauce over fettucine (spaghetti). Serves 3.

Linda Colenda

FRESH TOMATO AND BASIL PIZZA

Pizza dough
2 tsp. crushed garlic
1 bunch fresh basil, chopped
4 oz. shredded mozzarella cheese
2 tsp. olive oil
Thinly sliced fresh tomatoes (enough to cover 1 pizza)
4 oz. crumbled feta cheese
commeal

Use your favorite pizza dough - whole wheat suggested. Roll dough flat. Brush with olive oil and garlic. Place on heated pizza stone topped with commeal, in oven preheated to 450°; or on greased and floured pizza pan. Bake for 5 minutes.

After 5 minutes, top pizza first with layer of tomato slices, then top tomatoes with feta cheese, mozzarella cheese and basil. Bake for 5 more minutes or until cheese begins to brown.

Remove, using pizza paddle if desired, and slice.

Jackie and Seth Leventhal

FRIED RICE

1/4 c. salad oil
2/3 c. green pepper (diced or cut into 1 to 2 inch slices)
4 c. cooked rice
1/4 c. soy sauce
1 to 2 c. leftover chicken, meat, or shrimp
2/3 c. celery (diced or cut into thin slices)
4 scallions (sliced thin)

In large skillet or wok, heat oil. Add chicken and brown lightly. Add rice and heat, stirring. Add vegetables and soy sauce. Mix well and heat. Serve topped with egg strips.

For egg strips: In 6-inch skillet, heat 1 T. oil. Add lightly beaten egg. Cook till firm on bottom, tilting pan so uncooked egg runs to edges. Turn to cook moist top very lightly. Turn out; cut into thin strips. Serves 4.

Linda Colenda

FRITATA

3/4 c. chopped green pepper
1-1/2 c. chopped zucchini
1 lg. clove garlic, minced
6 eggs, beaten
1 lb. cream cheese, diced
2 c. cubed bread
1/4 tsp. pepper
1-1/2 c. sliced mushrooms
3/4 c. chopped onion
3 T. oil
1/4 c. light cream
1-1/2 c. shredded cheddar cheese
1 tsp. salt

(For variation use red pepper instead of green, and add broccoli either additionally or in place of the zucchini or mushrooms)

Saute green pepper, mushrooms, zucchini, onion, and garlic in oil until zucchini is crisp-tender. Cool slightly.

Beat eggs with cream. Add cream cheese (soften in microwave or at room temperature), cheddar cheese, bread, salt, pepper, and sauteed vegetables. Mix well. Pour into greased 10-inch springform pan. Bake in preheated 350° oven for one hour or until set in center. Cool 10 minutes before cutting.

Great for brunches.

the O'Brien's

GALE'S MEATLOAF AND SAUCE

1-1/2 lbs. hamburger
1/2 to 3/4 c. tomato soup
1/2 bell pepper, chopped
1 tsp. pepper
1-1/2 c. cracker crumbs
1 medium onion, chopped
1 tsp. salt
2 beaten eggs

Mix and shape into loaf.

SAUCE:
1/2 c. tomato soup
3 T. vinegar
3 T. mustard
1/2 tsp. salt
5 T. Ketchup
1-1/2 c. water
3 T. brown sugar
1/2 tsp. pepper

Mix sauce ingredients and bring to a boil, stirring constantly. Cook meatloaf for 20 minutes until browned. Pour on sauce and baste through remaining cooking time of 40 minutes. Temp. is 350°.

Note: May take longer to cook, depending on how thick loaf is in the center.

Gale Smith

GRANDMA'S SLOPPY JOES

2 lbs. ground meat (or ground turkey)
2 T. olive oil (or any oil or oleo)
1/2 tsp. chopped garlic
1 c. chopped onions
2 tsp. seasoning salt (Season All)

SAUCE:

1 c. ketchup
2 T. vinegar
2 T. prepared mustard
1 T. brown sugar
1/2 c. water
2 tsp. Worcestershire sauce

Brown onions until transparent. Add garlic. Stir in the meat and seasonings and brown (turkey takes longer to brown). Combine all sauce ingredients. Add to meat. Simmer uncovered for 30 minutes.

Myndi Kronick Firestone

GREEK-STYLE CHICKEN

12 oz. whole onion or 11 oz. chopped (ready cut) onions (2-1/3 c.)
1 clove garlic
2 tsp. olive oil
4 oz. penne or other tubular pasta
3 T. (1/2 of 6-oz. can) tomato paste
1 bay leaf
8 oz. skinless boneless chicken breasts
1/2 tsp ground cinnamon
1 tsp. sugar
2 c. crushed canned no-salt-added tomatoes
Freshly ground black pepper to taste

Bring water to boil for pasta in covered pot. Chop whole onion. Heat oil in nonstick skillet and saute onion over medium-high heat. With food processor running, put garlic through feed tube, and mince; add to onions.

Wash, dry and cut chicken breasts into julienne strips. Sprinkle with cinnamon and pepper on both sides; add to onions, and cook until chicken is browned on both sides. Cook pasta in boiling water according to pkg. directions. When chicken is browned, add tomatoes, tomato paste, bay leaf, and sugar; reduce heat, and simmer chicken until flavors have a chance to blend. When pasta is ready, drain. Remove bay leaf from pasta sauce and spoon sauce over pasta. 2 servings.

Kay Dallosta

GRILLED BEEF TENDERLOIN

3/4 c. soy sauce
1/2 c. toasted sesame seed, crushed
1/4 c. flour
1-2 cloves garlic, minced
3-4 pounds beef tenderloin, cut into filets
1/2 c. sugar
1/4 c. vegetable oil
2 scallions, sliced
1/4 tsp. ground pepper

Combine seasoning ingredients. 15 minutes before grilling, spread mixture on filets. Grill to desired doneness.

Kay Dallosta

GRILLED SHRIMP

30 (about 1 lb.) large shrimp

For the marinade:

1 c. olive oil
1/4 tsp ground cloves
1 T. grated onion
2 tsp. salt
1 tsp.ground ginger
3 garlic cloves, peeled and minced
3 tsp. sugar
1 tsp. ground white pepper
1/2 tsp. ground cumin

Peel and devein shrimp (Tails can be left on, if desired). Set aside in a container. Combine all ingredients for marinade in a jar with a tight-fitting lid. Shake well. Add marinade to the shrimp and refrigerate, tightly covered with plastic wrap, for 5 to 24 hours, stirring occasionally.

Light a charcoal grill or preheat a broiler. If using bamboo skewers, soak them in water for 30 minutes. Thread 5 shrimp onto each of 6 skewers, then grill or broil for 2 minutes on a side, being careful not to overcook the shrimp. Serve immediately.

Kay Dallosta

GRILLED RED SNAPPER WITH SALSA

1/2 c. lime juice (fresh)
2 T. extra virgin olive oil
Pinch cayenne pepper
1-1/2 to 2 c. medium salsa
2 T. tequila
1 tsp. ground cumin
2-1/2 lb. red snapper fillets

Combine 1/3 c. of lime juice with tequila, olive oil, cumin, and pepper in a shallow glass, ceramic or stainless steel dish. Add red snapper, cover and marinate about 1 to 2 hours, refrigerated, turning fish at least once.

Heat grill to very hot. Oil rack. Place fish on grill and grill about 3 minutes on each side. Remove and serve with salsa over fish fillets. (Or mix the salsa with a bag of frozen corn, broccoli, and red peppers that has been cooked per bag instructions).

Linda Colenda

HAM LOAF

LOAF:

2 lbs. ham loaf
1/2 c. milk
1 c. crushed soda crackers
2 eggs, beaten

Mix all together and form into loaf and put into roasting pan. Bake at 350° for 1-1/2 hours.

BASTE:

1/4 c. vinegar
3/4 c. brown sugar
1/4 c. water
1 tsp. "wet" mustard

Mix together. During last 1/2 hour of loaf baking, pour over top and baste once or twice. NOTE: Can make one large loaf or several smaller loaves.

Kathy Johnston

HAM & POTATO BAKE

2 T. chopped onion
1/4 c. flour
1/2 tsp. dry mustard
1-3/4 cup milk
1-1/2 to 2 c. chopped cooked ham
1/4 c. margarine
1 tsp. salt
dash of pepper
2 c. (8 oz.) mild cheddar or colby cheese
6 c. cooked chopped potato slices

Saute onions in margarine. Blend in flour, add seasonings. Gradually add milk. Cook, stirring constantly, till thickened. Add cheese (may hold out 1/2 c. to sprinkle on top). Stir till melted. Toss potatoes in cheese sauce. Pour into 2 quart dish. Arrange ham on top.

Bake at 350° for 30 minutes.

Kathy Johnston

HAMBURGER PIE

1 lb. ground beef
1 egg
1/8 tsp. pepper
1/4 c. catsup
1/2 c. shredded American cheese

Instant potatoes (8 servings)
1 tsp. salt
1 T. minced onion
1 c. milk

Preheat oven to 350°.

Mix meat, 4 servings of potatoes, egg, salt, pepper, onion, catsup, and milk. Spread in ungreased pie pan (9-inch diam.). Bake, uncovered, 35 to 40 minutes.

Prepared remaining instant potatoes as directed on pkg. for 4 servings. Top baked meat pie with mashed potatoes, sprinkle with cheese. Bake 3 to 4 minutes longer, till cheese melts.

Anne and John Horstman

HAMBURGER HOT DISH

2 quarts water
2 tsp. salt
1/2 tsp. salt
1/2 lb. hamburger
1/4 c. chopped onion

7 oz. elbow macaroni
1/2 T. butter
1 T. butter
1 can tomato sauce
pinch of pepper

Prepare elbow macaroni according to directions on box. In a small skillet, melt 1 T. butter over medium heat. Add hamburger. Using a fork, move hamburger around to break it into small pieces. When hamburger is browned, add tomato sauce and onion to skillet. Let it heat for 5 minutes. Place sauce over strained noodles in a serving dish and mix thoroughly. Bake 5 minutes at 400°.

Anne and John Horstman

JACKIE'S VEGETABLE LASAGNA

1 T. olive oil
3 cloves garlic, minced
1 stalk celery, chopped
3 c. sm. broccoli florets
1 can (8 oz.) tomato sauce
1 tsp. dried parsley
2 tsp. crushed garlic
1 sm. onion - chopped
1 carrot, shredded
2 c. sliced mushrooms
1 can (16 oz.) tomatoes
1 tsp. dried basil
1 tsp. oregano
1 pkg. (16 oz.) lasagna noodles

For cheese filling
1-1/2 c. low-fat cottage cheese
3 c. shredded low-fat mozzarella cheese
1/3 c. grated parmesan cheese
1/4 c. chopped parsley

In large skillet, cook vegetables* in oil, adding a little water, until nearly tender (about 10 minutes). (For an even lower calorie version try steaming vegetable rather that stir frying.) Add tomatoes, breaking apart with fork. Stir in tomato sauce and spices. Simmer 10 minutes or until slightly thickened.

Meanwhile, cook noodles according to directions. While cooking, mix together cheese filling ingredients in a bowl. Save some mozzarella cheese for the top.

Drain noodles. Begin layering vegetable filling, noodles, cheese filling, noodles, vegetable filling, noodles, cheese filling, etc., until you reach the top of your lasagna dish. Top with reserved mozzarella. Bake at 350° for 30 minutes. *Note: Any leftover vegetables can be mixed in, like zucchini or cauliflower.

Jackie and Seth Leventhal

KIM'S ITALIAN CHICKEN BREAST

6-8 boneless chicken breasts (8-10 for large number of people)
8 oz. muenster cheese
1-2 cans mushrooms (optional)
Progresso bread crumbs (Italian flavored)
3-4 eggs (whipped)
1 can chicken broth

3 hours before cooking: Cut up chicken breasts into chunks. In a bowl mix up the eggs. Place chunks of chicken in egg mixture. Marinate for 3 hours in refrigerator.

After 3 hours: Put oil in a frying pan and warm over medium/low to medium heat. Roll chunks of chicken breast in Italian bread crumbs. Lightly fry the chicken on both sides. Place chunks in large 13 x 9 inch baking pan. After all the chunks have been lightly fried and are in the 13 x 9 pan, slice chunks of muenster cheese and place all on top of the chicken. Spread mushrooms on top. Open can of chicken broth and pour 1/2 of broth all over the chicken (discard the remaining broth).

Place foil over the 13 x 9 pan. Bake at 350° for 1/2 hour to 45 minutes or until done.

Kathy Johnston

L.J.'S FETTUCCINE

3/4 lb. shrimp (40/60 count), shelled and deveined
3/4 lb. San Giorgio fettuccine
Season-All seasoned salt (McCormick) - to taste
3 to 4 large cloves garlic
1/2 c. chopped green onion-green parts only (approximately 2 bunches)
1 c. butter (not margarine)
1/4 tsp. black pepper (or to taste)

Boil fettucine 11 minutes in oiled, salted water. (Set timer for 6 minutes, and add shrimp to cook at buzzer).

Meanwhile, in large pan, melt butter until just warm. Add garlic, simmer approximately 5 minutes. Add green onion. Add shrimp; cover with seasoned salt. Cook over medium heat for approximately 5 minutes until shrimp is pink.

Meanwhile, combine sour cream and pepper in large bowl. Add cooked fettucine and shrimp/butter mixture in thirds, alternating.

Garnish with parsley/green onions. Serve warm.

K. Thompson

LASAGNA

noodles
garlic - salt or fresh
1 T. fine-chopped celery
1 tsp. parsley
1/2 lb. Italian hot sausage
1 lb. ricotta cheese
1 c. Parmesan cheese
salt and pepper to taste
bacon - 2 slices, chopped
1/2 onion, minced
1 T. carrot
1 lb. ground beef
1/2 c. dry white wine
2 beaten eggs
1 c. mozzarella cheese

Brown bacon, garlic, onion and celery and carrot in butter. Remove into dish. Fry beef, parsley and Italian sausage. Add above ingredients and pour in wine. Simmer a few minutes to boil down wine. Mix ricotta, beaten egg, salt, Parmesan in a bowl. Mix well. Boil noodles and drain.

Preheat oven to 350°. In oblong pan, layer lasagna. Start with thin layer sauce, noodles, and then spread ricotta mix on noodles, meat and sauce. Repeat this procedure until done, ending with sauce on top. Slice mozzarella and lay over top. Bake covered lightly with foil - remove foil last 10 minutes.

350° for about 30 minutes.

Jenny Burns

LEMON CHICKEN WITH THYME

3 T. flour
1/4 tsp. pepper
2 T. olive oil
1 T. margarine
3 T. lemon juice
Lemon wedges (optional)
1/2 tsp. salt
4 skinless, boneless chicken breast halves (1 lb. total)
1 medium onion
1 c. chicken broth
1/2 tsp. thyme
2 T. chopped parsley (optional)

In a plastic or paper bag, combine the flour, salt and pepper and shake to mix. Add the chicken and shake to coat lightly. Remove the chicken and reserve the excess seasoned flour.

In a large skillet, warm 1 T. of the oil over medium heat. Add the chicken and brown on one side, about 5 minutes. Add the remaining 1 T. oil, turn the chicken and brown well on the second side, about 5 minutes longer. Transfer the chicken to a plate and set aside.

Coarsely chop the onion. Add the margarine to the skillet. When the margarine melts, add the onion and cook, stirring, until softened, 2 to 3 minutes. Stir in the reserved seasoned flour and cook, stirring, until the flour is completely incorporated, about 1 minute. Add the broth, 2 T. of the lemon juice and the thyme and bring the mixture to a boil, stirring constantly. Return the chicken to the skillet, reduce the heat to medium-low and cover the skillet. Cook until the chicken is tender and opaque throughout, about 5 minutes.

Divide the chicken among 4 plates. Stir the remaining 1 T. lemon juice into the sauce in the skillet and pour over the chicken. Serve the chicken with lemon wedges and a sprinkling of parsley, if desired. 4 Servings.

Kathleen Thorne

LINGUINE FLORENTINE

2 lbs. fresh spinach
2 tsp. olive oil
1/4 tsp. pepper
4 oz. linguine, uncooked
1/2 c. grated Parmesan cheese
1 T. chopped walnuts

Remove stems from spinach; wash leaves thoroughly. Cook spinach, covered, in a large Dutch oven over medium heat about 4 minutes or until tender. (Do not add water.) Drain well; finely chop leaves and set aside.

Cook linguine according to package directions, omitting salt and fat. Drain. Combine linguine and olive oil in a large bowl; toss gently. Add spinach, cheese, and pepper; toss gently. Sprinkle with walnuts. 9 servings.

Leigh Novak

MARMALADE CHICKEN

1/4 c. flour
2 tsp. olive oil
1/2 tsp. dried marjoram
2 T. sherry
1/4 c. orange marmalade
4 chicken breasts - boned, split, skinned (use large breasts)
1/4 c. chicken stock
1/2 tsp. grated lemon rind
1 tsp. soy sauce
1 orange

Dust chicken pieces with flour by shaking together in bag. Heat oil in skillet and brown chicken. Place chicken in single layer in casserole that can come to table. Combine next five ingredients. Pour over chicken, then brush with marmalade.

Peel orange and slice in circles (or use mandarin orange segments from can). Peel and slice oranges over casserole to catch juices if you can. Arrange orange pieces over chicken.

Bake at 375° for 20 minutes. Serve each piece with some of juices, topped with orange. (Brown chicken the day before. Serve on a platter, with pretty garnish and greens.)

Linda Colenda

MARY'S BREAKFAST CASSEROLE

8 slices of bread, decrusted and cubed
5 eggs
2 c. milk
1-1/2 tsp. dry mustard
1/2 lb. cheddar cheese, grated
1 tsp. salt
1 lb. sausage

Saute crumbled sausage; drain. Mix in greased casserole with bread and cheese. Beat eggs; add milk, salt, and mustard, and pour over sausage, bread and cheese mixture. Cover with foil and let stand overnight in refrigerator. (You may substitute 1/4 c. melted butter for sausage)

Preheat oven to 375°. Cook casserole in pan of water at 350 deg. (uncovered) about 1 hour and 10 minutes. Serves 4-6.

Ann Rihn

MEXICAN CASSEROLE

1-1/2 lbs. ground beef
1 can jalepeno relish
1 lb cheddar cheese (grated)
1 can refried beans
1 jar salsa
1 lb Monterey Jack cheese (grated)

Brown ground beef; drain fat. In casserole dish, layer: refried beans, cheddar cheese, beef, jalapeno relish, salsa, Monterey Jack cheese

Bake at 350° for 30 minutes. Serve with chips.

the Chinns

MUSHROOM MEATLOAF

1 can cream of mushroom soup
1/2 c. bread crumbs
1 egg, slightly beaten
1/3 c. water
2 lbs. ground beef
1/3 c. chopped onion
1 tsp. salt

Mix thoroughly 1/2 can of soup, ground beef, bread crumbs, onion, egg, and salt. Shape firmly into 8 x 4 loaf. Place in shallow baking pan. Bake at 375° for one hour. Blend remaining soup and water. Heat stirring occasionally. Serve with meatloaf.

Anne and John Horstman

PASTA WITH TOMATOES AND FOUR CHEESES

2 lbs. plum tomatoes, cut into 3/4-inch dice
1 tsp. coarse kosher salt
1 c. ricotta cheese
1/2 c. mozzarella cheese, diced
pepper
2 T. olive oil
1/2 c. shredded fresh basil
2 lg. garlic cloves, minced
3 T. heavy cream
1 lb. penne or rigatoni pasta
nutmeg
Parmesan cheese

Combine the first four ingredients in a medium bowl. Let stand at room temperature for 2 hours, stirring occasionally. Place ricotta in separate bowl. Add heavy cream. Season to taste with pepper and nutmeg. Mix in mozzarella; let stand at room temperature.

Cook pasta; drain. Mix in oil, add cheese mixture and toss until cheese begins to melt. Drain liquid from tomatoes and spoon tomato mixture over top. Serve immediately.

Pass parmesan cheese separately. Serves 4-6.

Elizabeth Pelzer

PASTA WITH SCALLOPS & SHRIMP

1/2 lb. scallops (or a bit more)
2 T. margarine
3/4 c. dry sherry (white) not cocktail
3 chicken bouillon cubes
1 Lg. tomato, peeled and chopped
1 c. chopped onion
Parmesan Cheese

1/2 lb. shrimp (or a bit more)
1 T. olive oil
1/4 c. water
1 T. basil
1 c. prepared spaghetti sauce (optional)
Angel Hair Pasta
Fresh Chopped Parsley

Rinse Scallops and Shrimp - peel shrimp Saute Onion in margarine (or butter) and oil till tender - add sherry, water, bouillon, basil, and tomatoes - Simmer 15 minutes, or till reduced to 1/3 of original liquid. Add scallops and shrimp and if desired the prepared spaghetti sauce. Cook till seafood is cooked. (DO NOT OVERCOOK)
Serve over pasta. Add cheese and parsley. Serve w/ Salad (blue cheese) and french bread baguettes

Cathy Kick

POT ROAST/BEEF STEW

1 pot roast or stew meat
2 tsp. monosodium (Accent)
1/4 c. margarine
2 bay leaves
6 medium carrots, cut to 1-inch

1/4 c. flour
1 tsp. pepper
4 beef bouillon cubes
12 small white onions
6 medium potatoes

Trim any excess fat from beef. Mix next 4 ingredients in small bowl. Add meat and coat with mixture. Shake well to remove excess, and reserve any remaining flour mixture. Melt margarine in dutch oven or large pot; add beef and brown well on both sides. Add 4 cups of water, the bouillon cubes, and bay leaf. Bring to a boil, cover, reduce heat and simmer 1-1/2 hours or longer (until meat is almost tender). Remove bay leaf. Add vegetables. Bring to a boil and simmer covered 25 minutes or until all is tender. Blend any remaining flour with a little cold water and stir into stew.

Kathy Thompson

QUICHE LORRAINE

8 strips bacon
1-1/2 c. grated swiss cheese
1 can (13 oz.) evaporated milk
1/4 tsp. salt and dash pepper
1-1/2 T. flour
1 prebaked pie crust
1/2 c. green onions, chopped
5 eggs
1/4 tsp. nutmeg

Cook bacon. Cool slightly. Crumble bacon. Preheat oven to 350°. Sprinkle bottom of prebaked pie shell with bacon, cheese, and onion, saving 1 tsp. of each.

In 1 quart bowl measure, beat milk, eggs, salt, nutmeg, pepper, and flour. Pour into pie shell. Sprinkle top with remaining bacon, cheese, and onion. Bake at 350° until golden brown. Let stand 10 minutes. Cut and serve.

Roxanne Sanders

QUICK AND SIMPLE LASAGNA

1/2 lb. ground beef
1 tsp. Italian seasoning
6 uncooked instant lasagna noodles (each about 6-1/2 x 3 inches)
1 c. shredded Monterey Jack cheese (4 oz.)
2 T. grated Parmesan cheese
1 c. spaghetti sauce
1 container (12 oz.) low-fat cottage cheese
1 medium clove garlic, chopped (or more)

Heat oven to 400°. Cook ground beef and garlic in 10-inch skillet over medium heat, stirring frequently, until ground beef is brown; drain. Stir in Italian seasoning and spaghetti sauce. Heat to boiling; remove from heat.

Spread 1/4 c. beef mixture in square 8 x 8 x 2 or 9 x 9 x 2 pan. Top with 2 lasagna noodles. Spread one third of the beef mixture (about 1/2 c.) over noodles in pan. Spread one third of the cottage cheese (about 1/2 c.) over beef mixture. Sprinkle with 1/3 of the Monterey Jack cheese (about 1/3 c.) on top. Repeat layering twice. Sprinkle with Parmesan cheese. Bake about 10 minutes or until hot and cheese is melted. Let stand 5 minutes before serving.

Kathy Thompson

QUICK CRAB CAKES

1 lb. fresh crabmeat
1 egg, beaten to blend
2 T. whipping cream
1 T. chopped fresh parsley
1 tsp. Dijon mustard
salt and pepper (ground white)
2/3 cup all purpose flour
Lemon wedges to serve with
1/2 c. seasoned dry breadcrumbs
2 T. mayonnaise
2 T. minced green onion
1 tsp. Worcestershire sauce
Dash hot pepper sauce
vegetable oil (for deep frying)
1/2 tsp. paprika

Combine first 11 ingredients in large bowl. Toss mixture gently to combine.

Heat oil in large skillet or deep fryer. Mold 1/2 c. crab mixture into 3-inch round cake. Repeat with remaining crab mixture. Combine flour and paprika in shallow dish. Lightly coat crab cakes with flour, shaking off excess. Deep fry until golden brown (about 2 minutes). Drain on paper towel. Makes 8-10 cakes.

Roxanne Sanders

SALMON AU FOUR

4 T. butter, melted, plus 1 tsp. butter
1 to 1-1/2 lbs. salmon steaks
4 oz. pkg. of Alouette garden vegetable cheese
15 artichoke hearts, cooked and halved
Juice of one large lemon
1 tsp. basil
salt & pepper

Preheat oven to 350°. Butter an oven-to-table baking dish with 1 tsp butter. Arrange the salmon steaks and artichoke hearts decoratively in dish. Sprinkle with lemon juice. Pour melted butter over all. Sprinkle steaks with salt and pepper to taste. Spread the cheese generously over the steaks. Sprinkle basil on top.

Bake until fish flakes easily with a fork, and the cheese has melted (about 20 minutes).

the Meyersons

SAUSAGE RICE CASSEROLE

1 lb. sausage
1 medium green pepper, chopped
1/2 tsp. salt
16 oz. can tomatoes, undrained, cut up
1 medium onion, chopped
1 c. uncooked long grain rice
1/8 tsp. pepper
1 c. water

Brown sausage, onion and pepper; drain well. Stir in remaining ingredients. Bring to a boil and cover. Simmer 15 minutes. Put in covered casserole dish and bake at 350° for 45 minutes.

Elizabeth Pyszka

SAUSAGE BREAKFAST

1-1/2 lb. sausage
8 slices white bread (broken into bite sizes)
1-1/2 c. milk
1 can (use soup can) milk
5 eggs
2 c. shredded cheddar cheese
1 can cream of chicken soup

Make 2 layers in large casserole dish: 4 slices bread, 1 c. cheese, 1/2 of sausage Beat eggs, add 1-1/2 c. milk and mix well. Pour over top of layers in casserole dish. Set in refrigerator overnight.

Next morning, mix soup and can of milk. Mix well. Pour over casserole. Bake at 350° for 1-1/2 hours or longer.

Kathy Johnston

SAVORY POT ROAST

2 T. oil
3-1/2 to 4 lb. round or chuck pot roast
1 pkg. Campbell's dry onion soup
6 carrots cut into 2-inch pieces
1-1/4 c. water
1 can Campbell's cream of mushroom soup
6 medium potatoes, quartered (about 5-1/2 c.)
2 T. flour

In 6 qt. saucepot, in hot oil, brown roast on all sides. Spoon off fat. Stir in mushroom soup, onion soup mix, and 1 c. water. Reduce heat to low. Cover and cook 2 hour. Add vegetables. Cover; cook 45 minutes, or until roast and vegetable are fork-tender. Remove roast and vegetables. Stir together flour and remaining 1/4 c. water until smooth. Gradually stir into soup mixture. Cook until mixture boils and thickens, stirring constantly. Garnish w/ fresh parsley if desired. 8 servings.

Gale Smith

SEAFOOD LINGUINE SAUSALITO

12 oz. linguine (or spaghetti)
1 c. chicken broth
2 cloves garlic, minced

1 jar (6 oz.) marinated artichoke hearts, drained and coarsely chopped
2 T. olive oil
1/2 c. ricotta
2 scallions, sliced finely
1 T. freshly chopped basil (or 1 tsp. dried)
1-1/2 lb. combination medium shrimp, sea scallops, fish fillets (cut into 1/4 inch cubes)
1 medium red bell pepper, chopped

Cook pasta according to package directions.

Meanwhile: In a bowl, mix together ricotta, chicken broth, scallions, garlic, basil, and artichoke hearts. In a large skillet, heat olive oil until hot. Add seafood and saute quickly over high heat until shrimp just turn pink and scallops are no longer translucent. Remove to platter and keep warm. Reduce heat to medium and saute red pepper in same pan about 4 minutes.

Add ricotta mixture to pan and heat quickly, stirring once. Add seafood and hold on simmer until pasta is ready.

Drain pasta, place on platter. Toss with creamy seafood sauce. Add salt and pepper to taste. Serves 4.

Linda Colenda

SEAFOOD SPAGHETTI

3/4 lb. Spaghetti
1 garlic clove
1/2 lb. large shrimp
8 oz. can tomatoes
Salt & pepper
3 T. Oil
10 oz. can clams
1 T. chopped parsley

Peel and crush garlic. Heat oil and add garlic. Fry 1 Minute. Add shrimp and fry 2-3 minutes. Drain clams and add to pan with tomatoes, juice and seasoning. Cook 3 minutes. Break up tomatoes. Add parsley. Toss with spaghetti over low heat.

Helen Webster

SEGUI INN'S BREAKFAST CASSEROLE

1 lb. Jimmy Dean sausage, browned and drained
6 eggs, beaten
2 c. milk
1/2 lb. sharp cheddar cheese, grated
6 slices of bread, cubed
Salt and pepper to taste

Spray 9 x 13-inch pan with Pam. Layer bread cubes on bottom. Mix eggs, milk, and salt and pepper. Pour over bread cubes. Cover with sausage. Cover with foil and put in refrigerator over night. In the morning, bake at 350° for 45 minutes. Uncover, top with cheese, and continue baking for 15 minutes. Recipe may be cut in half, increased by half, or doubled. Great with hot rolls, freshly baked muffins, or toast.

Kelly Cleveland

SHRIMP AND SAUSAGE JUMBALAYA

2 onions
2 green bell peppers
2 T. oil
3/4 tsp. dried thyme
1/2 tsp. cayenne pepper
chicken stock (homemade or canned)
1 lb. medium shrimp
2 ribs celery
1/4 lb. chorizo or pepperoni
1 can (16 oz.) tomatoes
1 tsp. dried oregano
salt and pepper
1-1/4 cups raw rice

Chop onions, celery and green peppers. Mince garlic. Cut sausage into thin slices and then cut each slice into quarters. Heat oil in large frying pan over medium heat. Add onions, celery, and garlic, and cook until soft (about 10 minutes). Add green peppers and sausage and cook until mixture is very soft (about 10 minutes). Drain tomatoes and reserve liquid. Add tomatoes to pan and break them up with a spoon. Add herbs, cayenne, 1/2 tsp. salt and 1 tsp. pepper. Add enough stock to reserved tomato liquid to make 2-1/2 cups. Add with rice to pan. Cover and simmer over heat until rice is almost done (15 to 18 minutes). Add shrimp to pan and cook until shrimp just turn pink (3 - 5 minutes).

Deborah Dvorkin

SHRIMP GUMBO

2 lbs. shrimp, peeled
1/2 c. green onion tops, chopped
water
1 onion, chopped
1 T. parsley, chopped
season to taste

Make a roux. Put roux and onion in large pot. Heat until onions wilt. Add 2 quarts water. Add seasonings. Boil, reduce heat to medium and cook for an hour, stirring frequently. Add shrimp and cook for 20 minutes. Add onion tops and parsley and cook for 10 minutes. Serve over cooked rice.

For the roux:
Equal parts of flour and oil. The perfect roux is a thoroughly mixed, colored (from cafe au lait to dark chocolate) thin pudding paste.

Combine ingredients and stir together over medium-high to high heat until the desired color is achieved. Roux is done when you reach the color you want. Remember to stir the roux frequently during the cooking process.

Make a seafood stock to add to the gumbo: Save the shells from the shrimp cleaned for this recipe.

In a stock pot, cover shells with 2-1/2 quarts water. Cover pot and simmer for 1 hour. Remove shells and strain liquid. Add to gumbo.

Serve gumbo over cooked rice, and don't forget to add a little file' to spice up your New Orleans gumbo (but do not freeze gumbo that you've added file' to).

Roxanne Sanders

SOUR CREAM ENCHILADAS

1 c. chicken (2 breasts) cooked and diced
2 cans of chicken soup
1 Sm. can chopped chilies
2 c. grated Monterey Jack cheese
1 can (15 oz.) stewed tomatoes
1 pint sour cream
2 c. grated cheddar cheese
1 pkg. (10-12) flour tortillas

Mix tomatoes, soup, sour cream, and chilies. In each tortilla, slop some chicken chunks, a pinch of each cheese, and some sour cream mixture. Roll up tortilla and place in 10 x 13-inch baking dish. Thin remaining sour cream mixture with some milk, and pour over rolled enchiladas in baking dish. Top with rest of the cheese.

Bake at 350° for 50 minutes. Top with hot sauce. Serves 6.

Debra Seeley

SPICY TOMATO-CREAM FETTUCINE

1 T. butter or margarine
1/8 tsp. red pepper flakes
1/4 tsp. salt
1 pkg. (9 oz.) fresh fettucine noodles
1/4 c. julienned basil leaves
1/4 c. minced onion
1 can (14 oz.) whole tomatoes, undrained
1/3 c. heavy whipping cream
1/4 c. freshly grated Parmesan cheese

Melt butter in large skillet. Add onion and red pepper flakes; cook over medium-low heat until tender, about 5 minutes. Add tomatoes and salt; cook over high heat, crushing tomatoes with spoon, until almost dry, about 8-10 minutes. Stir in cream and bring to boil; boil 1 min. Meanwhile, cook fettucine according to pkg. directions; drain. Toss with sauce and basil. Serve with Parmesan. Makes 2 servings.

Kay Dallosta

STORNAWAY HERB SPAGHETTI

3/4 c. olive oil
1 bunch scallions, finely chopped
1 clove garlic, finely chopped
1-1/2 tsp. fresh chopped rosemary
salt
1/2 c. grated Parmesan cheese
1 T. butter
1 bunch parsley, finely chopped
1-1/2 tsp. fresh chopped basil
1 small pkg. (12 oz.) spaghetti, broken into small pieces, cooked and drained
1/4 tsp. pepper

Heat oil and butter in skillet. Add scallions, parsley, garlic, herbs, salt and pepper. Heat through. Pour over hot cooked pasta. Toss with Parmesan. May be reheated in oven at low temperature. 6 servings.

Kay Dallosta

STUFFED FRENCH TOAST

1 large loaf of sandwich bread, crustless, cubed
Pineapple or bananas
2 cups milk
1 T. cinnamon
1 8 oz. pkg. cream cheese, cubed
12 eggs
1/3 c. maple syrup

Mix: eggs, milk, maple syrup and cinnamon

In greased 9 x 13-inch pan, lay 1/2 of cubed bread, then the cubed cream cheese, then cubed pineapple or sliced bananas. Put the other 1/2 cubed bread on top and pour egg mixture over everything. Cover and let set in refrigerator overnight. Bake at 350 deg. for 1 hour. Remove from oven, let rest 5-10 minutes. Cut and serve.

Kelly Cleveland

STUFFED GREEN PEPPERS

1-1/2 lbs. ground beef
1/2 c. rice
1 medium onion, chopped
1/2 tsp. oregano
1 can tomato soup
3/4 c. water
1/4 c. chopped celery
3 bell peppers, halved and cleaned

salt and pepper to taste

Saute ground beef in large skillet. Remove any excess fat. Add all remaining ingredients EXCEPT GREEN PEPPERS. Simmer for 30 minutes, stirring occasionally. Add peppers and partially fill shells with meat mixture. Simmer another 30 minutes.

Janice Chilli

TACO CASSEROLE

1 lb. ground beef
3/4 c. water
4-1/2 oz. can chopped ripe olives, drained
1 c. grated cheddar cheese
6 corn tortillas
taco sauce
1 pkg. taco seasoning mix
4 oz. can diced green chilies
1 c. grated Monterey Jack cheese
1 sm. onion, finely chopped
sour cream

Prepare ground meat according to directions of taco seasoning mix pkg.; using the mix and water with it. In a small bowl, combine olives, chilies, and onions. Set aside. Lightly grease a round casserole or souffle dish about 8-inch in diameter. Lay a tortilla in the bottom. Then layer half the meat. Lay another tortilla on top, then half the olive mixture. Lay another tortilla and half the cheddar and half the Monterey Jack cheeses. Repeat the tortilla, meat, tortilla, olive, tortilla, cheese layers. Bake uncovered in 375-degree oven for 25 to 30 minutes or until bubbling. Cut in pie-shaped wedges. Serve with sour cream and chunky taco sauce if desired.

Gale Smith

TARRAGON CHICKEN SALAD

Boneless white chicken breasts, about 3 lbs.
1 c. heavy cream
2 celery ribs, cut into 1-inch long pencil strips
1/2 c. shelled walnuts
1/2 c. Hellman's mayonnaise (Don't substitute Miracle Whip - it doesn't work)
1/2 c. dairy sour cream
salt and ground pepper, to taste
1 T. crumbled dried tarragon

Arrange chicken breast in a single layer in a large jelly roll pan. Spread evenly w. heavy cream and bake in a preheated 350-degree oven for 20 to 25 minutes or until done to your taste. Remove from oven and cool.

Shred meat to bite size pieces and transfer to a bowl. Whisk sour cream and mayonnaise together in a small bowl and pour over chicken mixture. Add celery, walnuts, tarragon, salt and pepper to taste and toss well.

Refrigerate, covered, for at least 4 hours. Taste and correct seasoning before serving. 4-6 portions.

Kathy Nielsen

TEXAS CHILI WITH BEANS

1 lb. dried pinto beans
3 lbs. beef stew meat (chuck or round)
3 garlic cloves, minced
3 large onions, chopped
1 tsp. paprika
1 can (6 oz) tomato paste
2 tsp. salt
1/4 c. salad oil
2 to 3 tsp. tabasco pepper sauce
1/3 cup chili powder
1 tsp. ground cumin
1 can (8 oz) tomato sauce
1 quart water

Soak beans overnight in water to cover. Drain, place in saucepan, and cover generously with cold water. Bring to a boil, cover, reduce heat, and simmer 2 hours or until beans are tender.

Meanwhile, heat oil in large saucepan or kettle. Cut meat into 1-inch cubes. Add beef, onions, and garlic; cook until meat is browned. Add remaining ingredients; stir to mix well. Bring to a boil and reduce heat. Simmer, uncovered, 2 hours or until meat is tender. Stir occasionally. Just before serving, stir in drained beans and heat through. Yield: 8 to 10 servings.

Roxanne Sanders

TEXAS-STYLE BEANS

1 lb. sausage (browned)
1 can green beans, drained
1/4 c. chopped onions (approx. 2 medium onion)
1 can kidney beans, drained
1 can tomato paste
2 tsp. dry mustard
1/2 tsp. chili powder
1 can pork/beans
1 can yellow beans, drained
1 can lima/butter beans, drained
1 can tomato soup
1 c. finely-chopped celery
3/4 c. sugar

Brown sausage, remove from pan and pour off grease. Saute celery and onion. Mix browned sausage with celery and onion. In a large roasting pan, mix all ingredients together.

Bake for 1 hour at 350°.

Kathy Johnston

THAI CHICKEN WITH BASIL

1 lb. ground chicken (you can also use ground pork)
1 Tbsp. vegetable oil
1 Tbsp. oyster sauce
1 can bamboo shoots
1 Tbsp. lime juice
1 Tbsp. of chili paste
1-1/2 tsp. of fish sauce
1 tsp. sugar
Fresh Basil

Mix oil, chili paste, and ground chicken. Cook til brown in a wok or pan. When chicken browns, add oyster sauce, fish sauce, sugar, lime juice, and bamboo shoots. Cook for 5 minutes on low/med. heat. Add fresh basil to flavor. Serve over rice.

Debbie Stannard

TOMATO-BASIL SAUCE

1 stick of margarine/butter
1/2 c. white wine
4 to 6 cloves garlic, chopped (minced)
2 lg. cans whole tomatoes
pasta
1 box fresh basil, rinsed and chopped

Melt butter. Add garlic and wine and chopped basil. Simmer on medium-low heat. Drain juices from tomatoes and squish (with clean hands) the tomatoes in a colander. Don't use tomato juice. Add tomatoes to garlic mixture. Simmer 5 to 10 minutes. Serve over any type of pasta.

K. Thompson

VEAL AND MUSHROOMS

1 lb. thin veal cutlets
1 lg. onion, thinly sliced
1/2 c. chicken broth
8 oz. mushrooms, thinly sliced
1/2 c. white wine

Season the veal with salt and pepper. Lightly coat the veal with flour, and brown veal in butter over a medium flame. When lightly browned, remove from pan. Fry the mushrooms and onions in butter in the same pan. Add the white wine and chicken broth. Put the veal in with the other ingredients and simmer.

Serve over linguini or rice

Christine Anderson

VEGETABLE PIZZA

1 or 2 pkg. Pillsbury Crescent Roll (in refrigerator section)
1/2 c. mayonnaise

cheddar cheese, parmesan cheese, mozzarella cheese (grated)

1 pkg. (8 oz.) cream cheese, softened
1 to 1-1/2 pkg. Ranch Dressing mix (dry mix)
various vegetables: tomatoes, onions, broccoli, carrots, etc.

Spread crescent roll out onto greased cookie sheet. Do not divide at separations. Spread and bake approximately 8 minutes or until lightly golden. Mix cream cheese, mayonnaise, and Ranch mix together well. Spread onto cooled crust. Top with various vegetables. Top with grated cheeses. Cut into squares.

K. Thompson

VEGETARIAN CHILI

1 lg. onion
1 green pepper
2 small zucchini

2 jalapenos
1 can (8 oz.) kidney beans

3 T. chili powder
2 cans tomatoes, chopped

5 cloves garlic
1 red pepper
2 small yellow summer squash
1 can (16 oz.) pinto beans
1 can (16 oz.) garbanzo beans
1-1/2 tsp. cumin

Chop all the vegetables and cook until soft. Add tomatoes and their juice, beans and spices. Cook 1 hour at low simmer.

the Binns family

WHOLE WHEAT PIZZA DOUGH

For those who have a "Kitchenaid" or similar mixer which can handle bread dough, this is an excellent recipe for young children to help out with - as long as you don't mind a bit of a mess!

1 pkg. yeast
1/2 tsp. salt
2 T. honey
2-1/2 c. bleached all purpose flour
1 c. warm water
2 tsp. olive oil
1 c. whole wheat flour

Sprinkle yeast over warm water in mixing bowl; let stand 5 minutes.

Mix whole wheat and all-purpose flour. Make sure not to increase the proportion of whole wheat flour - or this will turn into a sticky mess! Add salt, olive oil, honey, and 2-1/2 cups of the mixed flour to bowl with yeast. Knead on low speed (speed 2 on Kitchenaid) for 2 minutes using dough hook if you machine has one. Add remaining flour, 1/2 c. at a time, until dough clings to dough hook. Continue to knead for 5 minutes.

Place in greased bowl. Cover, let rise in warm, draft-free place for about 1 hour until doubled in bulk. Then use in your favorite pizza recipe (Suggest "Fresh Tomato and Basil Pizza" also in this cookbook).

Jackie and Seth Leventhal

WILD RICE CASSEROLE (a cold casserole)

1 c. wild rice (3 c. cooked)
1/2 c. long grain white rice (1-1/2 c. cooked)

1 c. diced mushrooms
1 c. sliced scallions or red pepper
1/4 c. minced parsley
3/4 c. Italian salad dressing
1/2 tsp. pepper

3 c. chicken broth
4 to 6 c. cooked meat (shredded turkey or chicken, or cooked, peeled shrimp)
1-1/2 c. diced zucchini
1 c. regular (not low-fat) mayonnaise
1/2 c. sour cream
1 tsp. salt
2 dashes tabasco

Cook wild rice, scallions, and 1/2 c. mushroom in chicken broth according to directions on pkg. Cook white rice separately in water. Drain wild rice. Combine rices, meat, zucchini, remaining mushrooms, minced garlic, minced onion, and parsley. Let cool.

Dressing:
Combine mayonnaise, sour cream, salad dressing, salt, pepper, and tabasco. Mix together until well blended and smooth. Reserve some dressing to add just before serving. Serves about 15 people.

Debbie Stannard

ZUCCHINI QUICHE WITH CHEESE CRUST

Cheese Crust:

1 c. all-purpose flour
1/2 c. butter, ice cold, cut into cubes
dash Tabasco sauce
1 T. ice water
2 oz. Velveeta brand cheese, cut into cubes

Filling:

1/4 c. butter
4 c. unpeeled and thinly sliced zucchini
1/2 c. chopped parsley
1 c. half and half
1/2 tsp. EACH salt and pepper
1/2 c. sliced onion
1 sm. clove garlic, minced
2 eggs
1 c. shredded mozzarella cheese
1/4 tsp. EACH oregano and basil

Make crust: Combine all crust ingredients in a food processor or a mixing bowl. Process or beat until a ball of dough forms. Wrap dough in plastic wrap and chill for 10 minutes.

Prepare filling: Melt butter in a large skillet over medium heat. Saute onion, zucchini and garlic in butter for 10 minutes, stirring occasionally. Stir in parsley and set aside. Preheat oven to 375°. Remove crust dough from refrigerator. Roll out on a heavily floured surface. Line a 10-inch pie or quiche pan with dough. Prick entire surface with fork. Beat together eggs and half-and half. Use 1 T. of egg mixture to glaze crust before baking. Place crust in oven and bake for 10 minutes. Mix together cheese and remaining egg mixture. Add salt, pepper, oregano and basil to vegetable mixture. Toss gently. Pour egg and cheese mixture into vegetable mixture. Stir to combine. Pour into prepared crust and continue baking for 15 to 20 minutes, or until center is set. Cover edges with foil if they begin to brown too quickly. Let quiche stand at room temperature for 10 minutes prior to serving. Serves 6-8.

Kathleen Thorne

VEGETABLES

3-BEAN CASSEROLE

2 10 oz pkg french green beans frozen
2 10 oz pkg frozen peas
2 pkg lima beans frozen

Cook veggies until done, drain and cool. Mix 12 oz mayo and 1/2 pint whipping cream (whipped). Fold mixture into veggies. Pour into buttered pan and sprinkle with shredded provolone cheese.

Bake 350° for 20 minutes.

Holly Ashley

24 HOUR SALAD

2 heads iceburg lettuce
1 tsp of sugar
1 lb bacon
1 onion or bunch green onions
1 1/2 C to 2 C Mayonnaise
salt and pepper
6-8 hard boiled eggs
1 1/2 packages frozen peas
3/4 lb grated swiss cheese

Wash and drain lettuce. Put 1/3 lettuce (bitesize) in bottom of salad bowl. Sprinkle with salt and pepper and sugar. Cover lettuce with cooked and crumbled bacon, add hard boiled eggs (crumbled) over bacon and add more salt if desired. Cover with 1/3 more lettuce. Sprinkle with thawed uncooked frozen peas. Add onion or several green onions. Add remaining 1/3 lettuce. Sprinkle grated swiss cheese over lettuce. Spread Mayonnaise over cheese. Cover entire bowl with mayo. Seal at sides of bowl. Cover with foil and refrigerate overnight. Toss before eating.

the Meyerson's

APPLE WEDGES WITH AMBER SAUCE

AMBER SAUCE

1/2 C packed brown sugar
1/4 C light corn syrup
1/4 C half and half
2 tbsp margarine or butter

Heat all ingredients to a rolling boil in a 1 quart saucepan over medium heat, stirring frequently. Serve with sliced apples.

Kathy Thompson

APPLESAUCE SWEET POTATOES

4 medium size sweet potatoes
1 C unsweetened applesauce
2/3 C firmly packed brown sugar
2 1/2 tbsp butter
1/2 tsp salt

Cook sweet potatoes in boiling water to cover 30 min. or until they are tender. Let cool to touch; peel potatoes, slice 1/2 inch thick. Arrange slices in a lightly greased 1 1/2 quart baking dish. Combine applesauce and remaining ingredients, pour over potatoes. Bake uncovered at 350° for 20 minutes or until thoroughly heated.

Wendy and David Evans

AU GRATIN SPINACH RING

3 tbsp all purpose flour
1/8 tsp pepper
1 tsp dry mustard
1 C shredded cheddar cheese
1/4 C butter
1 C milk
1 tsp salt
1 tsp worcestershire sauce
1 (1lb 11oz) can spinach (drained)
4 eggs beaten

Blend flour and seasonings into melted butter. Add milk and cook until thickened stirring. Add cheese, worchestershire sauce, and well drained spinach. Stir in beaten eggs. Pour into a well greased and floured 6 cup ring mold. set mold in pan of hot water, bake at 350° about 45 minutes or until set.

Cool 5 to 10 min. Carefully loosen ring and invert on serving plate. Serves 6-8

Catherine Wilt

AUNT JAN'S BROCCOLI BAKE

2 boxes frozen chopped broccoli
4 tbsp flour
2 C milk
1/2 C butter
4 chicken broth cubes

Cook broccoli, set aside. Melt butter, add flour, bouillon cubes, and milk. Cook until thickened. Mix sauce with broccoli. Put in greased baking dish.

TOPPING:
2/3 C water
2 C Pepperidge Farm Herb Stuffing
6 tbsp melted butter
2/3 C chopped walnuts

Mix topping ingredients together and pour over casserole. Bake 350° for 30 minutes.

Myndi Kronick

BASIL DRESSING

1/3 C wine vinegar
1 tbsp dried basil
3 tbsp chopped parsley
1 1/4 tsp salt
1/8 tsp pepper
1C olive oil

Combine vinegar, herbs, salt and pepper. Stir to combine. Add oil and beat or shake until well blended.

the Meyerson's

BLACK BEAN SALAD

2 (15oz) cans black beans
1 large green pepper, cut into thin strips 1 inch long (1 cup)
1/2 of a small onion, sliced and separated into rings
1/2 C Italian salad dressing
1 C sliced celery
1 (16oz) can whole kernal corn, drained
2 med tomatoes, seeded and cut into 1/2 inch pieces
1/2 C sliced green onion
1/2 C hot picante salsa

Drain black beans, rinse and drain. In a large bowl combine beans, corn, pepper, tomatoes, celery, green onion, salad dressing and picante salsa. Cover and chill 4 to 48 hours. Stir once or twice. If desired, serve in a romaine lined salad bowl. Top with onion slices. Servings 16.

Catherine Wilt

CAESAR SALAD

1/4 lb bread, about 3 C cubes
1/2 C olive oil
4 anchovy fillets (optional)
1/3 C coarsely grated parmesan cheese
1 clove garlic, minced
1 small head Romaine lettuce
3 tbsp lemon juice

Heat oven to 350°. Cut the bread into cubes. On a baking pan, toss bread cubes in 1/4 C of the oil until well coated. Spread cubes evenly on pan and bake, turning occasionally, until golden brown, 8 to 12 minutes. In a serving bowl, mash anchovies with a fork. Stir in garlic and lemon juice. Whisk in remaining 1/4 C oil. Tear lettuce into bite size pieces and add to dressing with the cheese. Toss to coat. Top with croutons.

Peggy Von Ehren

CARROTS WITH MINI VINAIGRETTE

8 ounces peeled baby carrots or 8 ounces sliced (ready cut) carrots (1 1/2 cups)
1 tsp Dijon mustard
1 tsp olive oil
1 tbsp balsamic vinegar
Fresh mint, enough for 1 tbsp

Bring a small amount of water to boil in covered pot. Slice whole carrots in food processor and cook in boiling water about 3 minutes, until they are still crisp but slightly al dente. Whisk oil, vinegar and mustard. Wash, dry and mince mint, and stir into dressing. When carrots are cooked, drain, and stir well into dressing. Yield 2 servings

Kay Dallosta

CHEESY RICE AND BROCCOLI

1 pkg (10oz) chopped broccoli
1/2 pound velveeta cheese, cubed
1/2 C water
1 1/2 C minute rice, uncooked

Bring broccoli and water to boil. Stir in cheese. Reduce heat to low. Simmer 3 minutes. Stir in rice, cover. Remove from heat and let stand 5 minutes. Stir before serving.

Karen Barnetts

CHINESE NOODLE SLAW

1 medium head cabbage,chopped (about 10 cups)
1/2 C butter or margarine
2 pkgs (3 oz each) Ramen noodles
5 green onions with tops, chopped (optional)
1/2 C slivered almonds
1 tbsp sesame seed or 1/2 C sunflower seeds

DRESSING:
1/2 C vegetable oil
1 tbsp soy sauce
1/3 C sugar
1/4 C vinegar

In a large bowl, combine cabbage and onions. Chill. Meanwhile, break the noodles into small pieces (save the seasoning packets for another use). In a saucepan, melt butter over medium-low heat; brown noodles, sesame seeds and almonds, stirring frequently. Drain on paper towels; keep at room temperature. Combine all dressing ingredients in a mixing bowl; blend with a wire whisk. Twenty minutes before serving, toss noodle mixture with cabbage and onions. Pour dressing over and toss well. Yield: 10 servings

Sara Howard O'Brien

COLD POTATO SALAD

6 medium to large potatoes
1/4 C vinegar
1/2 tsp sugar
1/4 C oil
1 small onion
3/4 C celery
1/2 C mayonnaise
salt and pepper to taste

Boil, cool to touch and peel potatoes. Cut into pieces (slice or dice). In seperate container, mix vinegar and sugar. Pour over potatoes. Add salt and pepper to oil and pour over potatoe mixture. Gently mix to cover potatoes. Add celery and onions on top of potato mixture. DO NOT MIX THROUGH, Marinate overnight in the refrigerator.

Next day, mix celery and onion through the potato mixture. Add mayonnaise and gently mix. Add additional mayonnaise to liking. Keep chilled and ready to serve.

Janice Chilli

COLESLAW DRESSING

1/4 cup each vegetable oil
1/4 cup prepared mustard
1/2 tsp onion salt
1 1/2 C mayonnaise or salad dressing
1/4 cup honey
1 tbsp apple cider vinegar
1/4 tsp ground red pepper

In a medium bowl, whisk vegetable oil, honey, and prepared mustard, apple cider vinegar, onion salt and ground red pepper. Add mayonnaise or salad dressing, whisking until completely smooth. Cover and refregirate 6 to 8 hours for flavors to blend or store in refrigerator up to 1 week. Makes 2 1/4 cups.

Christine Anderson

CORN PUDDING

1/4 C sugar
3 tbsp corn starch
2 eggs
1 one pound can of cream style corn
1 12 -13 oz can of evaporated milk
butter
wheat germ

Preheat oven to 350°. Lightly grease baking dish. Combine sugar and corn starch in a bowl, add beaten eggs, corn, and evaporated milk. Mix well. Turn into 8x8 baking dish. Dot generously with butter and sprinkle with wheat germ. Bake 45-60 minutes until center is almost firm.

Myndi Kronick Firestone

CORN PUDDING

1 can corn
1/4 tsp salt
2 tbsp butter
2 eggs
2 C hot milk
1/4 C sugar
1 tbsp cornstarch
1/4 -1/2 tsp vanilla

Mix ingredients. Pour into 2 quart pyrex dish. Bake at 350° for approximately 45 minutes.

Rita Raines

CRAB STUFFED POTATOES

6 large baking potatoes
vegetable oil
1/2 C butter

1/2 C sour cream
1 C shredded cheddar cheese
1/2 tsp salt
1/2 tsp old bay seasoning
1/4 tsp pepper
1/2 lb fresh lump crabmeat
1/4 C finely slice green onions
2 tbsp dry bread crumbs
1/4 tsp paprika
1/4 tsp old bay seasoning

Wash potatoes and rub skins with vegetable oil. Prick potatoes with fork and bake at 400 for 1 hr or until done. Let cool. Cut a 1 inch lengthwise strip from top of each potato. Scoop out pulp, leaving a 1/4 inch shell intact; mash pulp. Combine pulp, butter and next 5 ingredients; stir in crab and onions. Stuff potato shells. Sprinkle with breadcrumbs, paprika, and old bay seasoning. Bake stuffed potatoes for 15 minutes at 425°.

Wendy and David Evans

CRANBERRY SALAD

2 C cranberries
2 sm. pkg cherry gelatin
2 C apples
2 C hot water
1 C nuts
2 C sugar

(Leave out the sugar, this is a nice tangy salad for the holidays)

Grind cranberries and apples through food chopper. Add nuts. Mix gelatin and water; then add to cranberries. Let set.

Sara Howard O'Brien

CREAMY PEPPER DRESSING

2 C mayonnaise
1/2 C milk
1/4 C water
2 tbsp grated parmesan cheese
1 tbsp freshly ground pepper
1 tbsp cider vinegar
1 tsp fresh lemon juice
1 tsp finely chopped onion
1 tsp garlic salt
dash tabasco sauce
dash worcestershire sauce

Whisk all ingredients until well combined. Chill thoroughly before serving. Makes 3 cups.

Amy Skelly

DIJON ASPARAGUS LINGUINI SALAD

12 oz linguini (break in half)
1/2 lb asparagus cut into 1 1/2" pieces (1 3/4 C)
9 cherry tomatoes (quartered)
2 tbsp chopped red onion
1/2 C poppy seed salad dressing
2 tbsp dijon mustard
1/4 tsp salt
1 tsp pepper
1/4 C toasted pine nuts or almonds

Cook linguini for 5 minutes then add asparagus and cook 3-4 minutes more until asparagus is crisp tender and linguini is cooked - drain and rinse with cold water. Put into bowl, add tomato and onions. In small bowl combine salad dressing, salt, pepper and mustard - add to pasta and toss gently. Chill overnight. Toss with nuts before serving.

Sharon Wenzel

FIVE CUP SALAD

1 C sour cream
1 C mandarin oranges, drained
1 C pineapple, drained
1 C miniature marshmallows
1 C shredded coconut
1/2 - 1 C chopped nuts (optional)

Mix all ingredients together, adding oranges last. Chill several hours. (Serves 6-8)

Rita Raines

FUSILLI PASTA SALAD

2 red peppers
2 green peppers
1 lb pasta (tri -color fusilli)
salt and pepper to taste
1 C white wine vinegar (or balsamic vinegar)
1 C olive oil
1 lb cooked shrimp
6 tbsp fresh basil
2 tbsp dijon mustard

Blanch peppers. Cut into thin strips. Cook pasta, drain and set aside. Steam shrimp until cooked and then drain. Mix together salt, pepper, vinegar and mustard. Whisk in oil. Stir in basil. Toss pasta, shrimp and salad. Refrigerate overnight.

Kay Dallosta

GERMAN POTATO SALAD

6 medium potatoes (2lbs)
6 slices bacon
1/2 C chopped onion
2 tbsp all-purpose flour
2 tbsp sugar
1 1/2 tsp salt
1 tsp celery seed
2 hard cooked eggs,sliced
1 C water
1/2 C vinegar
dash pepper

In a covered saucepan cook potatoes in boiling salted water for 25-30 minutes or until tender, drain well. Peel and slice potatoes. In a large skillet cook bacon until crisp, drain and

crumble reserving 1/4 cup drippings. Cook onion in the reserved drippings until tender but not brown. Stir in the flour, sugar, salt, celery seed, and pepper. Add water and vinegar. Cook and stir till thickened and bubbly. Cook and stir 1-2 minutes more. Stir in bacon and potatoes. Cook about 5 minutes or until heated through, tossing lightly. Add hard cooked eggs, toss lightly, just to mix. Makes 6-8 servings.

The Axeman's

GINGERED VEGETABLE MÉLANGE

1 pound yellow summer squash
2 tbsp butter or margarine
1 medium onion, thinly sliced
1 medium green peper, cut into 1/4" strips
3 medium tomatoes, peeled and quartered
1 tsp salt
1 tsp ginger

Melt butter in large skillet. Add squash, onion and green pepper; cook and stir over medium heat until vegetables are slightly brown. Cover; cook until squash is tender, about 6 minutes, stirring occasionally. Stir in remaining ingredients. Cover; cook 2 to 3 minutes longer or until tomatoes are heated through.

Sara Howard O'Brien

GOURMET POTATOES

8 cooked potatoes, shredded
3 C shredded sharp cheese
1/4 C butter
1 1/2 C sour cream
1/3 C chopped scallions
1 tsp salt, or to taste
1 tsp pepper, or to taste

In saucepan over low heat, cook and stir the cheese and butter until almost melted (it's a gooey mess). Remove from heat and add remaining ingredients, stirring in with potatoes. Place mixture into a 2 quart casserole dish, bake for 25 minutes at 350°

Amy Skelly.

GRAPES AND SOUR CREAM

1/2 C sour cream or plain yogurt
2 tbsp granulated sugar
3 C seedless green or red grapes
4 tsp packed brown sugar

Mix sour cream and granulated sugar. Divide grapes among 4 dessert dishes. Spoon sour cream mixture evenly over grapes. Sprinkle with brown sugar.

Kathy Thompson

GREEN BEAN CASSEROLE

2 #2 cans green beans
8 strips bacon
6 tbsp sugar
1 medium onion, cut in rings
1/2 C slivered almonds (optional)
6 tbsp vinegar

Drain beans and place in 1 1/2 qt casserole. Put onion rings over beans. Fry bacon strips and save drippings. Cut stips in halves and layer over onion. Sprinkle almonds over bacon if desired. Add sugar and vinegar to bacon drippings and heat. Pour over casserole. Marinate several hours or overnight. Bake 45 min at 350°.

Judy Johnston

HEAVENLY SPINACH

6 tbsp butter, divided
1/2 lb mushrooms, sliced
1/2 C mayonnaise
1/2 C sour cream
1 pkg (10oz) frozen artichoke hearts, thawed
4 pkgs (10oz each) frozen chopped spinach, cooked and drained
salt and pepper
3 large tomatoes, sliced 1/2 " thick
1/2 C dry bread crumbs
1/2 C grated parmesan cheese

Preheat oven to325° F. Butter a 13x9-inch baking dish. Saute mushrooms in 2 tbsp butter. Combine mayonnaise, sour cream and cheese. Stir in artichokes, spinach and mushrooms. Season with salt and pepper. Pour into prepared dish. Place tomatoes on top of vegetables. Brown bread crumbs in remaining butter. Sprinkle over vegetables. Bake 20 minutes.(BOG) 10 servings

Kay Dallosta

KAPUTA POTATOES

2 lb bag of hash browns (thawed)
1 stick margarine/butter
1 can cream of chicken soup
8-10oz sharp (yellow) cheese grated
1/4 C onion
8 oz sour cream

Mix all ingredients in large saucepan (except hash browns) on low- medium heat. Put thawed hash browns in a 13 x 9 baking pan. Pour melted mixture in saucepan over the hash browns. Mix mixture with the hash browns. Pour bread crumbs over the top of the 13 x 9 pan. Bake for 1 hour at 350 - 400°, done when it bubbles

Kathy Johnston

LINGUINI SALAD

1 box linguini noodles (cooked)
1 tomato chopped
1/2 jar McCormicks Salad supreme season
1 onion chopped
1 8oz Seven Seas salad dressing or Viva Italian
1 cucumber chopped
1/2 green pepper chopped for color

Mix all in bowl and marinate in refrigerator for 24 hours.

Kathy Johnston

AUNT MARY'S MACARONI SALAD

1 lb macaroni
1-2 tbsp pickle relish
1/4 C broad-leaf parsley (not curly)
salt and pepper to taste
1 C celery, chopped
1/2 C onions, finely chopped
mayonnaise or salad dressing to taste

Boil and cool macaroni. Clean and dice celery and onions. Chop parsley. Add celery, onions, parsley and pickle relish to macaroni. Mix thoroughly. Add mayonnaise, salt and pepper to taste. Chill 3-4 hours, or preferably, overnight prior to serving.

Janice Chilli

MARINATED MUSHROOM SALAD

1 lb fresh mushrooms, sliced
4 green onions, sliced

Serve this delicately flavored salad on butter lettuce leaves and garnish with crumbled bacon.

DRESSING:
2/3 C olive oil
1/4 C fresh lemon juice
1 tsp worcestershire sauce
butter lettuce leaves (garnish)
1/2 tsp dry mustard
1/2 tsp salt
1/4 tsp pepper
crisp, crumbled bacon (garnish)

Place mushrooms and onions in a glass bowl. Combine dressing ingredients in a blender or food processor. Process or blend until well mixed. Pour over mushrooms and onions. Toss gently to combine. Cover and refrigerate for several hours or overnight. To serve, mound mixture on lettuce leaf and garnish with bacon. Serve 6.

HINT: At the Cordon Bleu we learned to toss gently by using the handles of forks or spoons, in order not to bruise the ingredients.

Kathleen Thorne

OVERNIGHT FRUIT SALAD

15 1/2 oz can pineapple chunks, drained (reserve syrup)
3 oz pkg. lemon flavored gelatin
4 C miniature marshmallows

2 oranges, cut up or 1 11oz can mandarin oranges, drained

1 3/4 C liquid (reserved syrup plus water)

1 C whipping cream, whipped or 1 pkg dessert topping mix
1 1/4 C halved grapes

In small saucepan, heat 1 C of liquid to boiling. In large bowl, add boiling liquid to gelatin; stir to dissolve. Add remaining liquid; chill until thickened but not set. Fold in whipping cream. Add remaining ingredients; blend well. Cover and refrigerate several hours or overnight. Will keep for 2 days when dessert topping mix is used.

Faith Shoup

PASTA SALAD

1/2 C scallions
1/3 C red wine vinegar
1/3 C salad oil
1/3 C olive oil
2 cloves garlic
2 tbsp fresh parsley or 1 tbsp dry parsley

2 tsp basil
2 tsp Dijon mustard
1 tsp oregano
1 tsp salt
1/2 tsp pepper
2 packages Tortellini

Blend all ingredients except tortellini, set aside. Cook tortellini according to instructions on package, drain well. Add tortellini to sauce, mix well. (Variation: add any veggies, cooked chicken or seafood)

Myndi Kronick / Fred Firestone

PINEAPPLE CASSEROLE

2 20 oz cans pineapple chunks
1 C firm packed brown sugar
3/4 C round butter crackers crumbled
3 tbsp butter

Place 1/2 pineapple in a 13 x 9 x 2 casserole. Cover with 1/2 crumbs. Dot with butter. Layer remaining ingredients. Bake at 200° for 45 min. Serve warm.

Lisa Burns

PENNSYLVANIA DUTCH BROCCOLI SALAD

4 C broccoli (cut into small flowerettes with some diagonal slices of stalk)
1/4 C red onion, chopped or sliced very thin
1/2 C raisins
1/2 lb bacon
8 oz shredded cheddar

Steam broccoli about 2-3 minutes. Remove and rinse in cold water (to prevent further cooking). Cook bacon to crisp. Crumble and reserve. Combine all ingredients. Just before serving, toss with dressing below:

3/4 C mayonnaise
1/4 C sugar
2 tbsp vinegar

Mix (or shake) together. Reserve until just before serving.

Linda Colenda

POTATO CASSEROLE

2 C shredded chedar sharp
1 can cream of chicken soup
2 C corn flakes with 1/4 C melted butter
1 lg bag hash brown potatoes with green pepper thawed
1 C sour cream

Mix all ingredients except corn flakes with butter and bake 45 min at 350°. Add flakes and bake 15 min.

Lisa Burns

POTATO CHEESE CASSEROLE

32 oz package frozen southern style potatoes
10 oz shredded cheddar cheese
8 oz sour cream
1 can cream of chicken soup
3/4 C chopped onion
1/2 C butter
1 tsp salt
1/2 tsp pepper

Mix all ingredients, except for the potatoes. Then add potatoes and mix well. Pour into casserole dish and bake at 350° for 1 to 1 1/4 hour.

Karen Weir

POTATOES GRANDE MERÉ

5 lbs Idaho potatoes - sliced and skinned
5 C whipping cream
5 garlic cloves - crushed
5 tsp dijon mustard

Heat garlic, whipping cream and dijon mustard to a boil. Pour over potatoes. Cover and bake at 350° for 1 hr. Uncover and sprinkle with cheese. Bake an additional 30 minutes

Cathy Kick

POTATO PIE

1 tbsp + 1 tsp margarine
10 oz pared baking potatoes, cubed
1 C skim milk
1 C egg substitute
1 C frozen peas
1/2 C chopped scallions
1 1/2 oz cubed cheddar cheese
2 slices turkey bacon, diced

In 10" quiche dish microwave margarine on high 30 sec. Stir in potatoes, cover and micro high 8-10 min. Stirring once until tender. Set aside. In bowl microwave milk on high 1 minute. Gradually whisk in egg substitute. Stir in remaining ingredients. Pour mixture over potatoes. With vented cover, microwave on medium 15 minutes - turn after 7 minutes. Microwave 3 minute longer. Let stand 10 minutes then serve.

Holly Ashley

POTATOES PLUS

3 C frozen southern chopped hash browns
1 med onion chopped
1 C cubed canadian bacon
1 C grated cheddar
1 C sour cream
1 can cream of mushroom or chicken soup

Mix together and put in 13 x 9 glass baking dish, sprayed with oil. In small bowl mix 2 tbsp of butter with fine rolled bread crumbs. Sprinkle on top. Bake at 350° 50 minutes.

Debra Seeley

POTATO SOUP

6 potatoes, peeled, quartered
3 onions sliced
1/2 C diced carrots
1/2 C chopped celery
1/2 C chopped green pepper
1/2 C chopped parsley
1/2 C tomato juice
2 quarts water
1 onion diced
1/2 C butter
1 tbsp chopped dill
1/2 C flour

In large kettle, combine potatoes with sliced onions, carrots, celery, green pepper, parsley, tomato juice, water and salt. Bring to a boil, lower heat and simmer covered 40 minutes. Over a low flame, saute diced onion in butter until golden brown. Stir sauteed onion and chopped dill into the soup. Blend thoroughly. In large skillet, melt 1/2 C butter and flour and stir over medium heat until flour is golden brown. Gradually add one cup of the hot soup to the flour mixture stirring constantly. Stir flour mixture into remaining soup. Cook stirring over low heat until soup bubbles and thickens.

Deborah Dvorkin

PURPLE ORIENTAL CABBAGE SALAD

1/2 head purple cabbage
6 green onions, chopped
1/3 C slivered almonds and 2 tbsp sesame seeds (toasted)
1 pkg. OODLES of NOODLES (break up and use dry)

DRESSING:
2 tsp pepper
1/4 or 1/2 C olive oil
1 season packet from OODLES of NOODLES (you decide flavor)
2 tbsp sugar
3 tbsp white vinegar

Sandy Trask

RICE CASSEROLE

2 lb sausage (1 hot, 1 mild)	2 env. Lipton's chicken noodle soup
1 bunch celery	1 6 oz box Uncle Ben's wild grain rice
1 or 2 spring onions, bunch use some tops	1 can water chestnuts sliced
1 green pepper	4 1/2 C water

Brown sausage, lift from pan- drain. Saute onions, celery, green pepper. Boil soup. Mix in water for 7 min. Mix all ingredients with uncooked rice and chestnuts. Put in 3 qt casserole and bake at 325° for 1 1/2 hours. Cook 45 min early - 30 minutes just before serving. Serves 10-12

Catherine Wilt

SCALLOPED CELERY

4 C coarsely chopped celery	3 tbsp flour
1/4 C slivered almonds	1/2 C half/half cream
1-6oz can sliced water chestnut	1 C chicken broth
1/2 C canned mushroom pieces	1/2 C dried bread crumbs
5 tbsp butter	1/2 C parmesan cheese

Cook/boil celery for 5 minutes then drain. Mix almond, water chestnuts and mushrooms over celery - then set aside. In sauce pan: melt butter, then add flour (whip with a small beater). Cook and stir until it bubbles and then add cream and chicken broth. Cook until thick. Blend celery with mixture and sauce. Pour into oven proof casserole. Put bread crumbs and cheese on top. Bake at 375° until hot and bubbly. Approximately 45 minutes to 1 hour.

Kathy Johnston

SCALLOPED CORN

7 1/2 tbsp butter
6 tbsp flour
2 1/4 C milk
3 cans whole kernal corn
(drain and save some liquid
3/4 C)
3/4 tsp salt
3 tsp sugar
3 eggs beaten well

In saucepan, melt butter then add flour. Add milk and 3/4 C liquid from corn. Stir until thick. Then add rest of ingredients. Pour in buttered casserole dish. Bake at 350° until a knife inserted in the middle appears set. Approximately 45 min to 1 hr.

Kathy Johnston

SHRIMP SALAD

1 lb med sized shrimp,
cooked, shelled and de-veined
1 tbsp minced onion
1 tbsp minced parsley
salt and pepper to taste
1 tbsp lemon juice
1/2 C mayonnaise
1 1/2 tbsp salad oil

Toss shrimp with onion and parsley; sprinkle lightly with salt, pepper, and lemon juice; and refrigerate for about 1/2 hour, or until just before serving time. Add mayonnaise, and trickle oil in slowly until salad has the right creamy consistency and is neither too thin nor too thick. Adjust seasoning, and serve on chilled, crisp lettuce leaf.

from The German Cookbook by Mimi Sheraton
recipe provided by Ann J. Wade (Mrs. Joseph P. Wade, Jr.)

SPINACH BROCCOLI SOUFFLE

2 pkg Stouffers Spinach Souffle
2 pkg frozen "broccoli au gratin"
Corn Flake crumbs - about 3/4 C

Thaw about halfway. Cut into 4 parts lengthwise. Place in casserole, using 1/2 of each, a layer of spinach, broccoli and corn flake crumbs. Repeat with second layer of each. Allow to thaw. Bake at 350° for 1/2 hr. Serves 3 or 4

Linda Colenda

SPINACH SALAD

1 lb fresh spinach
1 #2 can bean sprouts
8 slices bacon (fried and cut up)
3 boiled eggs, diced
1 large onion (sliced in rings)

DRESSING:
1 C salad oil
1/2 C sugar
salt
1 medium onion, grated
1/4 C vinegar
1/3 C catsup

Make the dressing the night before so it will season. Beat often to get the oil blended well.

Catherine Wilt

SQUASH CASSEROLE

3 1/2 C cooked yellow summer squash
2 grated carrots
1 finely chopped onion
1 package Pepperidge Farm stuffing mix
1 can cream of mushroom or cream of chicken soup undiluted
1/2 C sour cream
1 stick butter

Mix together 1 package Pepperidge Farm stuffing mix with 1 stick butter. Put half the bread crumbs in bottom of casserole. Mix all other ingredients to squash - pour into casserole. Add rest of crumbs on top. Bake at 350° for 1 hour.

Rita Raines

STRAWBERRY-SPINACH SALAD

1/3 C reduced-calorie mayonnaise
1/4 C unsweetened orange juice
1 tsp sugar
1 tsp poppy seeds
1/2 pound fresh spinach, washed, trimmed and torn
2 C sliced fresh strawberries

To prepare fresh spinach, wash leaves thoroughly using cold, running water. Pat dry on paper towels, and trim off tough stems and ribs, as necessary. Combine first 4 ingredients in a small bowl; stir well, and set aside. Gently toss spinach and strawberries in a large bowl; arrange on 8 individual salad plates. Drizzle 1 tbsp poppy seed mixture over each salad. Yield: 8 servings (about 54 calories per serving, 3.1 grams fat)

Leigh Novak

SWEET POTATO CASSEROLE

6 med sweet potatoes (or large can)
1/2 C sugar
2 eggs
1 tsp vanilla
1/3 C milk
1/2 C margarine
1/3 C packed brown sugar
1/3 C finely chopped pecans
2 tbsp flour
2 tbsp margarine

Cook potatoes in boiling water until tender, if using fresh. Combine sweet potatoes, sugar, eggs, vanilla, milk and 1/2 C margarine. Beat at medium speed of mixer until smooth. Spoon into lightly greased 12x8x2 in baking dish. Combine brown sugar, pecans, flour and 2 tbsp margarine. Sprinkle mixture over casserole. Bake at 350° for 30 min. Serves 8

Judy Johnston

TABOULI

1 1/2 C raw bulgar
1 C boiling water
Juice of 1 lemon

1/2 C red wine vinegar
1 clove garlic, minced

2 tsp prepared mustard
salt and pepper

1/2 tsp ground cumin
3/4 C oil
1 bunch scallions, sliced (use all)
1/2 C minced fresh parsley
1/2 C minced fresh dill (or 2 tbsp dried)
2 tomatoes chopped
1 cucumber peeled and diced

Place bulgar in bowl and pour boiling water over it. In small bowl combine lemon juice, vinegar, garlic, mustard, salt, pepper and cumin. Whisk in oil and pour over bulgar. Add remaining ingredients to bulgar and mix. If bugar hasn't absorbed the liquid, pour off excess.

Kathleen Thorne

TEXAS CAVIAR

2 cans black eyed peas (drained)
1 can hominy (whole, not ground - drained)
2 chopped tomatoes
2 jalapeno peppers (chopped)
4 sprigs green onion - chopped

1/2 C white onion - chopped
2-4 cloves garlic
1/2 C fresh chopped parsley
8 oz. Italian dressing

Mix all ingredients together - add Italian dressing. Marinate in refrigerator at least 2 hours. Drain before serving. May be served as a salad, or you can dip corn chips.
Excellent for parties!

Jackie and Seth Leventhal

TOMATO ASPIC

1 14oz can tomato juice
1 3oz package lemon jello
1 small minced onion
1 C minced celery
1/2 tsp salt
dash worcestershire sauce

Boil tomato juice. Dissolve lemon jello in boiling tomato juice. Stir in all other ingredients. Let solidify in mold in refrigerator. Unmold shortly before serving.

The Axeman's

TOMATO FETA SALAD

7oz feta cheese crumbled
1 1/2 tsp vegetable oil
6 medium tomatoes cut into wedges
1/2 C chopped onion
1 tsp oregano
Boston lettuce leaves or red-leaf lettuce leaves

Combine first 5 ingredients. Toss gently. Refrigerate covered at least 2 hrs (I do it overnight at least). Spoon onto Boston lettuce leaves.

Linda Colenda

TORTELLINI SALAD

5 medium size fresh tomatoes
2 cloves garlic, minced
6 tbsp minced fresh basil
1/4 C olive oil
2 tbsp white wine vinegar
1/2 tsp salt
1/4 tsp pepper
1/2 tsp sugar
1 lb frozen cheese tortellini

Peel and chop tomatoes and place in large bowl. Add garlic, basil, oil, vinegar and seasonings, mixing well. Let stand at room temperature 1 hour or in the refrigerator overnightfor flavors to blend and juices to form. Cook tortellini in boiling salted water according to package directions. Drain. While hot, add tortellini to tomato mixure and toss. Serve at room temperature or lightly chilled. Makes 8 servings.

Sandy Trask

VEGETABLE COUSCOUS

vegetable cooking spray

1 C plus 2 tbsp diced zucchini (about 1 medium)

2/3 C seeded, diced sweet red pepper (about 1 small)

1/4 C plus 2 tbsp water

3/4 C uncooked couscous

1 1/4 C dice yellow squash (about 2 mediums)

8 small fresh mushrooms, sliced

1/4 C plus 1 tbsp commercial oil-free Italian dressing, divided

1/4 tsp salt

Coat a large nonstick skillet with cooking spray; place over medium-high heat until hot. Add squash, zucchini, mushroom, and red pepper; saute until vegetable are crisp-tender. Combine squash mixture and 3 tbsp Italian dressing in a large serving bowl; toss well. Set aside, and keep warm. Combine remaining 2 tbsp Italian dressing, water and salt in a small saucepan; bring to a boil. Remove from heat. Add couscous; cover and let stand 5 minutes or until couscous is tender and liquid is absorbed. Add couscous to reserved vegetable mixture, and stir well. Yield 8 servings (about 75 calories per 1/2 serving, .2 gram fat)

Couscous cooks in 5 minutes and is a quick alternative to rice. You can serve this dish either warm or chilled.

Leigh Novak

VEGETABLES IN CHEESE SAUCE

1 can (11oz) Campbells condensed cheddar cheese soup/sauce

1/2 tsp dried basil leaves, crushed

2 C cauliflowerets

1 1/2 C sliced carrots

1/3 C milk

1 clove garlic minced

1 small onion, cut in thin wedges

1 package (10oz) frozen peas

In 3 quart casserole dish stir soup until smooth. Stir in milk, basil and garlic, mix well. Add vegetables, stir to coat well. Cover with lid, microwave on high 15 minutes or until vegetables are tender, stir twice during cooking, let stand covered 5 minutes.

Anne and John Horstman

WARM POTATO SALAD

2 C cubed red potatoes	1 tsp olive oil
2 tbsp finely chopped purple onion	1/4 tsp sugar
1 tbsp plus 1 tsp white wine vinegar	1/4 tsp salt
1 tbsp freeze-dried chives	1/4 tsp pepper

Place potato in a saucepan; add water to cover. Bring to a boil; cover, reduce heat, and simmer 10 minutes or until potato is tender. Drain. Place potato and onion in a bowl. Combine vinegar and remaining ingredients; stir well. Add to potato mixture; toss gently to coat. Yield: 4 servings (about 69 calories per 1/2 C serving; 1.2 grams fat)

Leigh Novak

ZUCHINNI CASSEROLE

3 C crushed squash	1/2 C sour cream
2 carrots shredded	1/2 small bag stuffing
1 small onion grated	1/3 C melted butter
1 C cream of chicken soup (dilute)	

Cook zuchinni in water - few minutes. Mix dressing with butter. Spray casserole pan with Pam. Mix all ingredients in pan and 1/2 dressing. Sprinkle rest of dressing on top. Bake 350° for 25 min.

Holly Ashley

MISCELLANEOUS

ARGO STARCH

½ cup boiling water
6 tablespoons cold water
2 tablespoons ARGO starch

Dissolve starch in cold water in cup. Add this mixture to boiling water, stirring constantly. Heat until it becomes glossy. Add color.

BAKER'S DOUGH

1 cup cornstarch
1¼ cups water
1 cup salt

Mix ingredients to make dough easy to handle. Knead and shape as desired. Bake at 350° for 50 to 60 minutes. Material will brown slightly, but baking at lower temperature is not as successful.

BOOKMAKER PASTE

1 teaspoon flour
¼ teaspoon powdered alum
2 teaspoons salt
1 heaping teaspoon oil of cloves
1 pint cold water

Mix dry ingredients with water slowly, stirring out lumps. Slow fire; cook over double boiler until it thickens.

CHEESE AND CUCUMBER SANDWICHES

1 cucumber, thinly sliced
1-4 ounce package cream cheese (softened)
4 slices bread

Spread two slices of bread with cream cheese. Top with cucumber slices. Place remaining slices of bread on top to make sandwiches.

CHOCOLATE PUDDING FINGER PAINT

instant chocolate pudding

Mix instant chocolate pudding according to the directions on the package. Paint on wax paper.

CINNAMON ORNAMENTS

¾-1 cup applesauce

1-4.12 ounce bottle ground cinnamon

No baking and simple for kids! Mix applesauce with cinnamon to form a stiff dough. Roll out to ¼ inch thickness. Cut with cookie cutters. Make hole for ribbon. Carefully put on rack to dry. Let air dry several days, turning occasionally. Makes 12 sweet smelling ornaments.

Kathleen Thorne

CLAY CONTAINERS

Airtight coffee cans and plastic food containers are excellent ways to keep clay moist and always ready for use.

Cold Cream Finger Paint

Dry tempra paint can be mixed with most brands of cold cream. This is good for a first experience with a child reluctant to use colored paint with his fingers.

COOKED DOUGH

Ingredients

½ cup flour
2 cups boiling water
½ cup cornstarch (blend with cold water)
½ cup salt

Add salt to boiling water. Combine flour with cornstarch and water. Pour hot mixture into cold. Put over hot water and cook until glossy. Cool overnight. Knead in flour until right consistency, adding color with flour.

COOKED DOUGH

I4 tablespoons cornstarch
½ cup boiling water
½ cup salt

Mix cornstarch and salt. Add color if desired. Pour on boiling water, stir until soft and smooth. Place over fire until it forms a soft ball. In using, if it sticks to fingers, dust hands with cornstarch.

COOKED PLAYDOUGH

1 cup flour
1 cup water
2 teaspoons cream of tartar
½ cup salt
1 tablespoon vegetable oi

Heat until ingredients form ball, add food coloring.

Helen Webster

CO-OP PASTE

1 cup sugar
1 cup flour
Oil of cloves
1 tablespoon powdered alum
1 quart water

Mix and cook in double boiler until thick. Remove from heat and add 30 drops of oil of cloves. This mixture fills a juice container (8-10 ounces) about ¾ full. Needs no refrigeration.

CRAYONS

Crayon pieces may be melted down in muffin trays in a warm oven. These, when cooled down, are nice for rubbings and drawings.

CRAYON CONTAINERS

Juice and vegetable cans painted or covered with contact paper work very well.

DAYLIGHT DELIGHTS 1

1 orange or 1 cup orange juice
6 ice cubes
2 tablespoons sugar or 1½ tablespoons honey
½ teaspoon vanilla
¼ cup milk

Peel, section and remove seeds from orange. Put orange sections in blender and blend. Add milk, sugar or honey, and vanilla. Blend until mixture is smooth. Add ice and blend. *Serves 2 to 3 children.*

DAYLIGHT DELIGHTS 2

1 cup orange-grapefruit or pineapple-grapefruit juice
½ cup plain yogurt
4 ice cubes
¾ teaspoon sugar or 1½ tablespoon honey
½ banana

Put all ingredients in blender and blend until smooth. *Serves 2 to 3 children.*

EASY FINGER PAINTING

Clear detergent
Dry tempra paint

Mark off sections on a table with masking tape the size of the paper to be used (newspaper works fine). Squirt liquid detergent on this section and add about 1 teaspoon of dry paint. After the picture has been made, lay the paper on the finger paint and rub. Lift off carefully.

FLOUR AND SALT FINGER PAINT, COOKED

2 cups flour
3 cups cold water
2 teaspoons salt
2 cups hot water

Add salt to flour, then pour in cold water gradually and beat mixture with egg beater until it is smooth. Add hot water and boil until it becomes glossy. Beat until smooth, then mix In coloring.

FLOUR AND SALT FINGER PAINT, UNCOOKED

1 cup flour
1 cup water
1½ teaspoons salt

Combine flour and salt, add water. This has a grainy quality unlike the other finger paints, providing a different sensory experience.

FLOUR PASTE

¼ cup flour
Cold water (enough to make creamy mixture)

Boil over slow heat for 5 minutes, stirring constantly. Cool. Add cold water to thin if necessary. Add a few drips of oil of peppermint or oil of wintergreen.

FROZEN PINEAPPLE BUTTERMILK

Ingredients

1 quart buttermilk
Grated rind of 1 lemon
¼ cup lemon juice or juice of 1 lemon
1-20 ounce can crushed pineapple, drained
½ to ¾ cup honey

Measure all ingredients and mix thoroughly. Freeze in freezer tray until almost solid. Put in bowl and beat until light and fluffy. Return to freezer tray for at least 1 more hour. Pour into glasses. *Makes 1½ quarts. Serves 16 children.*

GREEN EGGS AND HAM

A wonderful cooking experience after reading *Green Eggs and Ham* by Dr. Seuss. With green food coloring, make green scrambled eggs and green ham.

HOBBY CRAFT PASTE

Ingredients

¾ cup water
1 teaspoon white vinegar
¾ cup water
2 tablespoons light KARO syrup
½ cup ARGO starch
¼ teaspoon oil of wintergreen

Combine first ¾ cup water, corn syrup, and vinegar in a medium-sized saucepan; bring to a full boil. Stir cornstarch into second ¾ cup water until smooth. Remove boiling mixture from heat. Slowly pour into cornstarch-water mixture, stirring constantly until smooth. If lumps form, smooth them out with back of spoon against side of saucepan. Stir in oil of wintergreen. May be used immediately but will set to paste consistency in 24 hours. Store in covered jar. Keeps 2 months. *Makes about 2½ cups.*

HOME MADE DOG BISCUITS

2 cups whole-wheat flour
2/3 cup brewer's yeast
2 teaspoons garlic powder
1 cup cornmeal
2 egg yolks
3 bouillon cubes dissolved in 1½ cups boiling chicken broth or water.

Mix all ingredients in a large bowl. Roll out dough (½ at a time) into 3/8" thickness. Use pizza cutter or dog biscuit shaped cutter if you have one. Bake on an ungreased cookie sheet for 20 minutes at 375°. Turn off oven and leave biscuits in oven until cool. *Yields about 1 pound. Place in air-tight container, biscuits will keep for weeks.*

Valerie Winstead

HOMEMADE ICE CREAM

4 eggs
7 cups milk
1 tablespoon vanilla
1 cup honey
3 cups whipping cream
½ teaspoon salt

Beat eggs together. Add other ingredients and mix together. Freeze in ice cream freezer. *Makes 3 to 4 quarts.*

LITTLE PIZZAS

1 english muffin for each child
Salad oil
Tomatoes
Cheddar cheese (or American, colby, mozzarella)
Oregano

Heat oven to 400°. Have the children help slice the tomatoes and cut the cheese into strips. Split each muffin in half. Put the halves on the cookie sheet. Put a slice of tomato on each one. Put some cheese on top of the tomatoes. Sprinkle a few drops of oil on each. Sprinkle with a bit or oregano. Bake in the oven for about 6 to 7 minutes.

ORANGE CRUSH

1½ cups orange juice
Orange slices, cherries
1 pint soft vanilla ice cream

Let the children slice the oranges. Put ice cream and orange juice in the mixing bowl. Stir with mixing spoon until smooth. Pour into glasses. Decorate each glass with orange slices and cherries.

ORNAMENTAL CLAY SUITABLE FOR DRIED OBJECTS

1 cup cornstarch
1¼ cups water
2 cups baking soda

Cook ingredients together until thickened, either in double boiler or over direct heat, stirring constantly. When it is cool enough, turn it out and let children knead dough and make it into whatever they wish. If used for ornaments, make hole for hanging while dough is still moist.

PAINT CONTAINERS

Containers can range from muffin tins and plastic egg cartons to plastic soft drink cartons with baby food jars in them. These work especially well outdoors as well as indoors because they are large and not easily tipped over. Place one brush In each container; this prevents colors from getting mixed and makes cleanup easier.

PANCAKE PEOPLE/ANIMALS

Mix ready-made pancake batter, adding water as directed on package. Pour enough batter in the frying pan to make a medium-sized pancake. Drop a small amount of batter at the top of this pancake to make "ears" on both sides. Flip over the pancake to complete cooking. Place raisins for eyes, nose, and mouth.

PLASTIC STARCH FINGER PAINT

Liquid plastic starch
(obtainable in grocery store,
approximately 25¢ per quart)
Powder paint in salt shakers

Spread liquid starch over dry paper. Shake powder paint on paper and spread with hands.

POPSICLES

1 cup hot water
1 package JELLO
2 cups lemonade

Mix and pour ingredients into popsicle mold or ice cube trays. Put in freezer until solid. Experiment with different flavored ingredients.

PRESERVED CHILDREN

Take 1 large field, half a dozen children, 2 or 3 small dogs, a pinch of brook and some pebbles. Mix the children and dogs well together; put them on the field, stirring constantly. Pour the brook over the pebbles. Sprinkle the field with flowers; spread over all a deep blue sky and bake in the sun. When brown, set away to cool in a bath tub.

Maureen Shepherd

SALT DOUGH

1 cup salt
¾ cup cold water
½ cup cornstarch

Combine all ingredients in a double boiler placed over medium heat. Stir the mixture constantly; in about 2 to 3 minutes it should become so thick that it follows the spoon in mixing it. When the consistency is similar to bread dough, place on wax paper or aluminum foil to cool. When dough is cool enough to handle, knead for several minutes. It is then ready to use. To store for up to several days, wrap in wax paper or place in plastic bags.

SAWDUST AND WHEAT FLOUR

4 parts sawdust

1 part wheat flour

Make paste of wheat flour and water. Add sawdust. Presents interesting sensory appeal.

SCISSORS HOLDERS

Holders can be made from gallon milk or bleach containers. Simply punch holes in the container and place scissors in holes with the points to the inside. Egg cartons turned upside down with slits in each mound also make excellent holders.

STARCH AND SOAP FINGER PAINT

1 cup starch
½ cup soap flakes (not soap powder)

1½ cups boiling water
1 tablespoon glycerine (optional, makes it smoother)

Mix starch with enough water to make smooth paste. Add boiling water and cook until glossy. Stir in soap flakes while mixture is warm. When cool, add glycerine and coloring (powder paint, poster paint, or vegetable coloring).

TEMPRA FINGER PAINT

Dry tempra paint

½ cup liquid starch or ½ cup liquid dishwashing detergent

Mix the tempra paint with the starch or detergent, adding starch gradually until desired thickness is reached. Paint extender can also be added to dry tempra paint.

UNCOOKED PLAYDOUGH

3 cups flour
Coloring
1 tablespoon oil
¼ cup salt
1 cup water

Mix flour with salt; add water with coloring and oil gradually. Add more water if too stiff, add more flour if too sticky. Let the children help with the mixing and measuring. Keep dough stored in plastic bags or a covered container.

WHEAT FLOUR FINGER PAINT

3 parts water
1 part wheat flour

Stir flour into water, add food coloring. (Wheat flour can be bought at low cost in wallpaper stores or department stores.)

ZOO SANDWICHES

Several slices of bread
Cream (use 1 tablespoon cream for 3-ounce package of cream cheese)
Animal cookie cutters
Cream cheese
Food coloring

Put the cream cheese and cream into a mixing bowl. Mix together with a mixing spoon until the cream is soft. Add a few drops of food coloring (if desired), and stir well. Cut out the bread with animal cookie cutters. Spread on the cream cheese mixture with a knife.

MEASURING EQUIVALENTS

3 tsps	1 tbsp.
4 tbsps	1/4cup
5 1/3 tbsps	1/3 cup
8 tbsps	1/2 cup
10 2/3 tbsps	2/3 cup
12 tbsps	3/4 cup
16 tbsps	1 cup
1/2 cup	1 gill
2 cups	1 pt.
4 cups	1 qt.
4 qts	1 gal
4 pecks	1 bu
16 ozs.	1 lb.
32 ozs	1 qt.
8 ozs. liquid	1 cup
1 oz. liquid	2 tbsps.

(For liquid and dry measurements use standard measuring spoons and cups. All measurement are level.

To Remove Stains From Washables

ALCOHOLIC BEVERAGES

Pre-soak or sponge fresh stains immediately with cold water, then with cold water and glycerine. Rinse with vinegar for a few seconds if stain remains. These stains may turn brown with age. If wine stain remains, rub with concentrated detergent; wait 15 minutes: rinse. Repeat if necessary. Wash with detergent in hottest water safe for fabric.

BLOOD

Pre-soak in cold or warm water at least 30 minutes. If stain remains, soak in lukewarm ammonia water (3 tablespoons ammonia per gallon water). Rinse. If stain remains, work in detergent, and wash, using bleach safe for fabric.

CANDLE WAX

Use a dull knife to scrape off as much wax as possible. Place fabric between two blotters or facial tissues and press with warm iron. Remove color stain with non-flammable dry cleaning solvent. Wash with detergent in the hottest water safe for fabric.

CHEWING GUM

Rub area with ice, then scrape off with dull blade. Sponge with dry cleaning solvent; allow to air dry. Wash in detergent and hottest water safe for fabrics.

CHOCOLATE AND COCOA

Pre-soak stain in cold or warm water. Wash in hot water with detergent. Remove any grease stains with dry cleaning solvent. If color remains, sponge with hydrogen peroxide, wash again.

COFFEE

Sponge or soak with cold water as soon as possible. Wash, using detergent and bleach safe for fabric. Remove cream grease stain with non-flammable dry cleaning solvent. Wash again.

CRAYON

Scrape with dull blade. Wash in hottest water safe for fabric, with detergent and 1-2 cups of baking soda.
NOTE: If full load is crayon stained, take to cleaners or coin-op dry cleaning machines.

DEODORANTS

Sponge area with white vinegar. If stain remains, soak with denatured alcohol. Wash with detergent in hottest water safe for fabric.

DYE

If dye transfers from a non-colorfast item during washing, immediately bleach discolored items. Repeat as necessary BEFORE drying. On whites use color remover. CAUTION: Do not use color remover in washer, or around washer and dryer as it may damage the finish.

EGG

Scrape with dull blade. Pre-soak in cold or warm water for at least 30 minutes. Remove grease with dry cleaning solvent. Wash in hottest water safe for fabric, with detergent.

FRUIT AND FRUIT JUICES

Sponge with cold water. Pre-soak in cold or warm water for at least 30 minutes. Wash with detergent and bleach safe for fabric.

GRASS

Pre-soak in cold water for at least 30 minutes. Rinse. Pre-treat with detergent. Wash, using detergent, hot water, and bleach safe for fabric. On acetate and colored fabrics, use 1 part of alcohol to 2 parts water.

GREASE, OIL, TAR

Method 1: Use powder or chalk adsorbents to remove as much grease as possible. Pre-treat with detergent or non-flammable dry cleaning solvent, or liquid shampoo. Wash in hottest water safe for fabric, using plenty of detergent.
Method 2: Rub spot with lard and sponge with a non-flammable dry cleaning solvent. Wash in hottest water and detergent safe for fabric.

INK--BALL-POINT PEN

Pour denatured alcohol through stain. Rub in petroleum jelly. Sponge with non-flammable dry cleaning solvent. Soak in detergent solution. Wash with detergent and bleach safe for fabric.

INK--FOUNTAIN PEN

Run cold water through stain until no more color will come out. Rub in lemon juice and detergent. Let stand 5 minutes. Wash.
If a yellow stain remains, use a commercial rust remover or oxalic acid, as for rust stains.
CAUTION: HANDLE POISONOUS RUST REMOVERS CAREFULLY. KEEP OUT OF REACH OF CHILDREN. NEVER USE OXALIC ACID OR ANY RUST REMOVER AROUND WASHER AND DRYER AS IT CAN DAMAGE THE FINISH. SUCH CHEMICALS MAY ALSO REMOVE PERMANENT PRESS FABRIC FINISHES.

LIPSTICK

Loosen stain with a non-flammable dry cleaning solvent. Rub detergent in until stain outline is
gone. Wash in hottest water and detergent safe for fabric.

MEAT JUICES

Scrape with dull blade. Pre-soak in cold or warm water for 30 minutes. Wash with detergent and bleach safe for fabric.

MILDEW

Pre-treat as soon as possible with detergent. Wash. If any stain remains, sponge with lemon juice and salt. Dry in sun. Wash, using hottest water, detergent and bleach safe for fabric.
NOTE: Mildew is very hard to remove; treat promptly.

MILK, CREAM, ICE CREAM

Pre-soak in cold or warm water for 30 minutes. Wash. Sponge any grease spots with non-flammable dry cleaning solvent. Wash again.

NAIL POLISH

Sponge with polish remover or banana oil. Wash. If stain remains, sponge with denatured alcohol to which a few drops of ammonia have been added. Wash again. Do not use polish remover on acetate or triacetate fabrics.

PAINT

- oil base
Sponge stains with turpentine, cleaning fluid or paint remover. Pre-treat and wash in hot water. For old stains, sponge with banana oil and then with non-flammable dry cleaning solvent. Wash again.

- water base
Scrape off paint with dull blade. Wash with detergent in water as hot as is safe for fabric.

PERSPIRATION
Sponge fresh stain with ammonia; old stain with vinegar. Pre-soak in cold or warm water. Rinse. Wash in hottest water safe for fabric. If fabric is yellowed, use bleach. If stain still remains, dampen and sprinkle with meat tenderizer, or pepsin. Let stand 1 hour. Brush off and wash. For persistent odor, sponge with colorless mouthwash.

RUST

Soak in lemon juice and salt or oxalic solution (3 tablespoons oxalic acid to 1 pint warm water). A commercial rust remover may be used.

CAUTION: HANDLE POISONOUS RUST REMOVERS CAREFULLY. KEEP OUT OF REACH OF CHILDREN. NEVER USE OXALIC ACID OR ANY RUST REMOVER AROUND WASHER OR DRYER AS IT CAN DAMAGE THE FINISH. SUCH CHEMICALS MAY ALSO REMOVE PERMANENT PRESS FABRIC FINISHES.

SCORCH

Wash with detergent and bleach safe for fabric. On heavier scorching, cover stain with cloth dampened with hydrogen peroxide. Cover this with dry cloth and press with hot iron. Rinse well.

CAUTION: Severe scorching cannot be removed because of fabric damage.

SOFT DRINKS

Sponge immediately with cold water and alcohol. Heat and detergent may set stain.

TEA

Sponge or soak with cold water as soon as possible. Wash using detergent and bleach safe for fabric.

University Center Play and Learn Cookbook

APPETIZERS

AVOCADO-CRAB SOUP	1-1
BACON WRAPPED WATER CHESTNUTS	1-1
BLACK BEAN SALSA	1-2
BROCCOLI CHEESE DIP	1-2
UNCLE JIM'S HOLIDAY CHEESE BALL	1-2
BROCCOLI-CHEESE SQUARES	1-3
CHEESE SPREAD	1-3
CHEESE SPREAD	1-4
LOW CALORIE CHICKEN-VEGETABLE SOUP	1-4
CHILI DIP	1-5
COCKTAIL MEATBALLS	1-5
CRAB MEAT DIP	1-5
CRAB MOLD	1-6
HOT CRAB DIP	1-6
LUMP CRAB MELT	1-6
PARTY CRAB DIP	1-7
TRAWLER CRAB DIP	1-7
CREAMY CLAM CHOWDER	1-8
CREAM OF CAULIFLOWER SOUP	1-9
CURRY VEGETABLE DIP	1-10
DEVILED EGGS	1-10
DIP	1-10
DRIED BEEF DIP FOR CRACKERS	1-11
FRENCH ONION SOUP	1-11
GAZPACHO (LOW CALORIE)	1-12
GUACAMOLE	1-12
HAMBURGER CHEESE DIP	1-12
HOT TACO DIP	1-13
UNCLE PATRICK'S MEXICAN DIP	1-13
MUSHROOM LOGS	1-14
NACHO DIP	1-14
SUPER NACHOS	1-15
AUNT KAREN'S PARTY PIZZA'S	1-15
PESTO PINWHEELS	1-16
RICOTTA CHEESE DIP	1-16
SAUSAGE BALLS	1-17
SAUSAGE AND CHEESE PATTIES	1-17
SAUSAGE PINWHEELS	1-17

GRANDMA O'BRIENS'S SHRIMP BUTTER 1-18
SHRIMP CANAPES 1-18
SHRIMP DIP 1-18
SHRIMP MOLD 1-19
SHRIMP SPREAD 1-19
SPINACH BALLS 1-19
SPINACH DIP 1-20
SUPER SPINACH DIP 1-21
TIPTAUER CHEESE 1-21

BEVERAGES

ANDI'S BOURBON "SLUSHIE" 2-1
BAILEY'S IRISH CREAM (imitation) 2-1
BLUSHING ROSE PUNCH 2-1
BOO JUICE 2-2
CAFE VIENNA 2-2
CHERRY PUNCH OR MONKEY PUNCH 2-2
COFFEE PUNCH 2-3
FROSTY FRUIT COOLER 2-3
GOLD PUNCH 2-3
IRISH COFFEE 2-4
KALUOA 2-4
KAHLUA HUMMER 2-4
ORANGE JUBILEE 2-5
ORANGE SURPRISE 2-5
PINEAPPLE RASPBERRY PUNCH 2-5
RASPBERRY CHAMPAGNE PUNCH 2-6
RUSSIAN TEA 2-6
RUSSIAN TEA 2-7
SLUSH PUNCH 2-7
SPICED TEA 2-7
SPICED TEA 2-8
STRAWBERRY PUNCH 2-8
VODKA SLUSH 2-8
VODKA SLUSH 2-9

BREADS

APPLE CINNAMON MUFFINS	3-1
APPLE SPICE BREAD	3-1
APPLESAUCE PECAN BREAD	3-2
BANANA BREAD	3-2
BANANA BREAD	3-3
BANANA NUT BREAD	3-4
BANANA NUT BREAD	3-5
BLUEBERRY BOY BAIT	3-6
BLUEBERRY TEA CAKE	3-6
BRAN MUFFINS	3-7
BRAN REFRIG. MUFFINS	3-7
CATLIN'S AMISH MUFFINS	3-8
CHRISTMAS MORNING CRANBERRY MUFFINS	3-8
CINNAMON BREAD	3-9
CINNAMON ROLLS	3-9
CRANBERRY BREAD	3-10
CRANBERRY MUFFINS	3-11
CRANBERRY ORANGE NUT BREAD	3-12
CREAMY APPLE ALMOND CRUNCH BREAD	3-12
ENGLISH MUFFINS	3-13
EVER READY BRAN MUFFINS	3-13
LEMON TEA BREAD	3-14
MACADAMIA NUT WAFFLES	3-15
MELT-IN-YOUR-MOUTH PANCAKES OR WAFFLES	3-15
PEPPERY CHEESE BISCUITS	3-16
PUMPKIN BREAD	3-16
PUMPKIN BREAD	3-17
PUMPKIN-PECAN BREAD	3-17
PUMPKIN RAISIN MUFFINS	3-18
RAISIN BRAN MUFFINS	3-18
ROLLS	3-19
SCONES	3-19
STUFFED FRENCH TOAST	3-20
SWEET POTATO MUFFINS	3-20
TEA CAKES	3-21
ZUCCHINI (NUT) BREAD	3-21

CAKES

APPLE CAKE	4-1
JEWISH APPLE CAKE	4-1
WHOLEWHEAT APPLE SAUCE CAKE	4-2
BANANA SPLIT CAKE	4-2
BLACK BOTTOM CUPCAKES	4-3
BLUEBERRY CAKE	4-3
BLUEBERRY CAKE SQUARES	4-4
BLUEBERRY BUCKLE COFFEE CAKE	4-4
CARROT CAKE	4-5
PARTY CHEESE CAKE	4-5
CREAM PUFF CAKE	4-6
CHERRY STREUSEL SQUARES	4-7
CHOCOLATE CHIP DATE CAKE	4-7
(KATELYN THORNE'S GREAT-GRANDMA O'BRIEN'S COFFEE CAKE)	4-8
LYDIA'S SOUR CREAM COFFEE CAKE	4-8
SOUR CREAM COFFEE CAKE	4-9
EXTRA GOOD COCONUT CAKE	4-9
AUNT FLOSSIE'S CRANBERRY COFFEE CAKE	4-10
CRANBERRY CAKE	4-10
CRUMB CAKE	4-11
CUPCAKE CONES	4-11
DECADENT FUDGE CAKE	4-12
DREAM CAKE	4-13
HOT MILK CAKE	4-13
HUMMINGBIRD CAKE	4-14
GRANDMA HOWARD'S ITALIAN CREAM CAKE	4-15
LINZER TORTE	4-15
PUNCH BOWL CAKE	4-16
PUMPKIN CAKE WITH CREAM CHEESE ICING	4-17
QUICK-MIX DUMP CAKE	4-17
RED CAKE	4-18
RUM CAKE	4-18
UNCLE TIM'S FROM BUFFALO TO ASHBURN TEXAS SHEET CAKE	4-19

COOKIES, BARS AND CANDIES

ALMOND CREAM BARS	4-20
GOLDRUSH BROWNIES	4-20
VIENNESE BROWNIES	4-21
CHEWIES	4-21
CHEWY NOELS	4-22
CHOCOLATE CHIP COOKIES	4-23
BEST EVER CHOCOLATE CHIPS COOKIES	4-23
CHOCOLATE DELIGHT BITES	4-24
CHRISTINE'S COLOSSAL COOKIES	4-24
O CHRISTMAS TREE COOKIES	4-25
EASY LAYER BARS	4-25
GINGER COOKIES	4-26
MOIST-AND-CHEWY GINGERBREAD COOKIES	4-26
LEMON SQUARES	4-27
MERINGUE KISSES	4-27
AUNTY LYNNE'S EVER-MOIST	4-27
OLD-FASHIONED OATMEAL COOKIES	4-28
PEANUT BUTTER COOKIES	4-28
PEANUT BUTTER BALLS	4-28
PECAN BALLS	4-29
PECAN TREATS	4-29
PINEAPPLE SQUARES	4-30
GRANDMA LOVES POTATO CHIPS' COOKIES	4-31
PUMPKIN BARS	4-31
PUMPKIN COOKIES	4-32
NO BAKE COOKIES	4-32
SHANNON'S NO BAKE COOKIES	4-33
RASPBERRY-WALNUT SHORTBREAD BARS	4-34
SEVEN LAYER COOKIES	4-34
SPICE COOKIES	4-34
OLD FASHIONED SUGAR COOKIES	4-35

DESSERTS

ALEX'S PASSOVER LEMON NUT TORTE (flourless)	5-1
APPLE CRISP	5-1

APPLE CRISP 5-2
BANANA SPLIT DESSERT 5-2
BLINTZ SOUFFLE' 5-3
BLUEBERRY PIE 5-3
BLUEBERRY SALAD DESSERT 5-4
BRITTANY'S BAVARIAN APPLE PIE 5-4
BUCKEYES 5-5
CHEESECAKE 5-5
CHOCOLATE CHEESECAKE 5-6
CHOCOLATE-GLAZED TRIPLE-LAYER CHEESECAKE 5-7
CHOCOLATE PIZZA 5-8
COMPANY CHEESECAKE 5-9
COOKED WHITE ICING 5-9
COUNTRY CEREAL 5-10
DIRT CAKE 5-10
EASY CHOCOLATE DELIGHT PIE 5-11
EASY CREAM CHEESE PASTRY 5-12
FRENCH SILK PIE 5-12
LITTLE CHRISTMAS CHEESECAKES 5-13
MRS. BYRNE'S SOFT CHOCOLATE ICING 5-13
MUD PIE 5-13
PEANUT BUTTER FUDGE 5-14
PEANUT PRE' 5-14
PECAN PIE 5-15
PRETZEL SALAD 5-15
SPANISH BERRIES 5-16
TRASH 5-16
WHITE CHOCOLATE CHEESECAKE 5-17
WHOOPIE PIES 5-18

ENTREES

15 MINUTE CHICKEN 6-1
ANDI'S WHITE CHILI 6-1
BAKED STUFFED CHICKEN BREASTS 6-2
BAKED BEANS 6-2
BBQ SAUCE 6-3
BEEF AND MUSHROOM SALAD 6-3
BEEF STEW 6-4

BEEF EMPANADAS	6-4
BEEF GOULASH	6-5
BEEF ENCHILADAS	6-5
BEEF-ORANGE STIR FRY	6-6
BREAKFAST SQUARES	6-6
BRUNCH PIE	6-7
CHEESE STUFFED MACARONI SHELLS	6-7
CHICKEN DIVAN	6-8
CHICKEN POT PIE	6-9
CHICKEN STEW	6-9
CHICKEN WITH SWISS CHEESE	6-10
CHICKEN BREASTS WITH BALSAMIC VINEGAR SAUCE	6-10
CHICKEN BREASTS IN SOUR CREAM	6-11
CHICKEN CASSEROLE	6-11
CHICKEN WITH BASIL	6-11
CHICKEN AND SEAFOOD JAMBALAYA	6-12
CHICKEN MARSALA WITH MUSHROOMS	6-13
CHICKEN PIQUANT	6-13
CHICKEN PASTA SALAD	6-14
CHILI	6-14
CINDY'S CHICKEN DIVAN	6-15
COCKTAIL SAUCE FOR SHRIMP	6-15
CORNISH HENS	6-15
CRAB CAKES	6-16
CREAMY ALMOND CHICKEN	6-16
CRISPY FRENCH TOAST	6-17
EASY OVEN FRENCH TOAST	6-17
EASY CHICKEN	6-17
EASY SWEET AND SOUR MEATBALLS	6-18
EGGPLANT ROLLATINI	6-18
FETTUCINE WITH PARMESAN CHICKEN AND PEAS	6-19
FRESH TOMATO AND BASIL PIZZA	6-20
FRIED RICE	6-20
FRITATA	6-21
GALE'S MEATLOAF AND SAUCE	6-21
GRANDMA'S SLOPPY JOES	6-22
GREEK-STYLE CHICKEN	6-23
GRILLED BEEF TENDERLOIN	6-23

GRILLED SHRIMP 6-24
GRILLED RED SNAPPER WITH SALSA 6-24
HAM LOAF 6-25
HAM & POTATO BAKE 6-25
HAMBURGER PIE 6-26
HAMBURGER HOT DISH 6-26
JACKIE'S VEGETABLE LASAGNA 6-27
KIM'S ITALIAN CHICKEN BREAST 6-28
L.J.'S FETTUCCINE 6-28
LASAGNA 6-29
LEMON CHICKEN WITH THYME 6-30
LINGUINE FLORENTINE 6-31
MARMALADE CHICKEN 6-31
MARY'S BREAKFAST CASSEROLE 6-32
MEXICAN CASSEROLE 6-32
MUSHROOM MEATLOAF 6-33
PASTA WITH TOMATOES AND FOUR CHEESES 6-33
PASTA WITH SCALLOPS & SHRIMP 6-34
POT ROAST/BEEF STEW 6-34
QUICHE LORRAINE 6-35
QUICK AND SIMPLE LASAGNA 6-35
QUICK CRAB CAKES 6-36
SALMON AU FOUR 6-36
SAUSAGE RICE CASSEROLE 6-37
SAUSAGE BREAKFAST 6-37
SAVORY POT ROAST 6-38
SEAFOOD LINGUINE SAUSALITO 6-38
SEAFOOD SPAGHETTI 6-39
SEGUI INN'S BREAKFAST CASSEROLE 6-39
SHRIMP AND SAUSAGE JUMBALAYA 6-40
SHRIMP GUMBO 6-40
SOUR CREAM ENCHILADAS 6-41
SPICY TOMATO-CREAM FETTUCINE 6-42
STORNAWAY HERB SPAGHETTI 6-42
STUFFED FRENCH TOAST 6-43
STUFFED GREEN PEPPERS 6-43
TACO CASSEROLE 6-44
TARRAGON CHICKEN SALAD 6-44
TEXAS CHILI WITH BEANS 6-45
TEXAS-STYLE BEANS 6-46

THAI CHICKEN WITH BASIL 6-46
TOMATO-BASIL SAUCE 6-47
VEAL AND MUSHROOMS 6-47
VEGETABLE PIZZA 6-48
VEGETARIAN CHILI 6-48
WHOLE WHEAT PIZZA DOUGH 6-49
WILD RICE CASSEROLE (a cold casserole) 6-50
ZUCCHINI QUICHE WITH CHEESE CRUST 6-51

SALADS

24 HOUR SALAD 7-1
BEEF AND MUSHROOM SALAD 6-3
BLACK BEAN SALAD 7-4
BLUEBERRY SALAD DESSERT 5-4
CAESAR SALAD 7-4
CHICKEN PASTA SALAD 6-14
COLD POTATO SALAD 7-6
CRANBERRY SALAD 7-8
DIJON ASPARAGUS LINGUINI SALAD 7-9
FIVE CUP SALAD 7-10
FUSILLI PASTA SALAD 7-10
GERMAN POTATO SALAD 7-10
LINGUINI SALAD 7-13
AUNT MARY'S MACARONI SALAD 7-14
MARINATED MUSHROOM SALAD 7-14
OVERNIGHT FRUIT SALAD 7-15
PASTA SALAD 7-15
PRETZEL SALAD 5-15
PURPLE ORIENTAL CABBAGE SALAD 7-19
SHRIMP SALAD 7-21
SPINACH SALAD 7-22
STRAWBERRY-SPINACH SALAD 7-23
TARRAGON CHICKEN SALAD 6-44
TOMATO FETA SALAD 7-25
TORTELLINI SALAD 7-25
WARM POTATO SALAD 7-27

SOUPS

AVOCADO-CRAB SOUP	1-1
CHICKEN-VEGETABLE SOUP	1-4
CREAMY CLAM CHOWDER	1-8
CREAM OF CAULIFLOWER SOUP	1-9
FRENCH ONION SOUP	1-11
POTATO SOUP	7-19

VEGETABLES

3-BEAN CASSEROLE	7-1
24 HOUR SALAD	7-1
APPLE WEDGES WITH AMBER SAUCE	7-2
APPLESAUCE SWEET POTATOES	7-2
AU GRATIN SPINACH RING	7-2
AUNT JAN'S BROCCOLI BAKE	7-3
BASIL DRESSING	7-3
BLACK BEAN SALAD	7-4
CAESAR SALAD	7-4
CARROTS WITH MINI VINAIGRETTE	7-5
CHEESY RICE AND BROCCOLI	7-5
CHINESE NOODLE SLAW	7-5
COLD POTATO SALAD	7-6
COLESLAW DRESSING	7-6
CORN PUDDING	7-7
CRAB STUFFED POTATOES	7-8
CRANBERRY SALAD	7-8
CREAMY PEPPER DRESSING	7-9
DIJON ASPARAGUS LINGUINI SALAD	7-9
FIVE CUP SALAD	7-10
FUSILLI PASTA SALAD	7-10
GERMAN POTATO SALAD	7-10
GINGERED VEGETABLE MÉLANGE	7-11
GOURMET POTATOES	7-11
GRAPES AND SOUR CREAM	7-12
GREEN BEAN CASSEROLE	7-12
HEAVENLY SPINACH	7-12
KAPUTA POTATOES	7-13

LINGUINI SALAD 7-13
AUNT MARY'S MACARONI SALAD 7-14
MARINATED MUSHROOM SALAD 7-14
OVERNIGHT FRUIT SALAD 7-15
PASTA SALAD 7-15
PINEAPPLE CASSEROLE 7-16
PENNSYLVANIA DUTCH BROCCOLI SALAD 7-16
POTATO CASSEROLE 7-17
POTATO CHEESE CASSEROLE 7-17
POTATOES GRANDE MERÉ 7-17
POTATO PIE 7-18
POTATOES PLUS 7-18
POTATO SOUP 7-19
PURPLE ORIENTAL CABBAGE SALAD 7-19
RICE CASSEROLE 7-20
SCALLOPED CELERY 7-20
SCALLOPED CORN 7-21
SHRIMP SALAD 7-21
SPINACH BROCCOLI SOUFFLE 7-22
SPINACH SALAD 7-22
SQUASH CASSEROLE 7-22
STRAWBERRY-SPINACH SALAD 7-23
SWEET POTATO CASSEROLE 7-23
TABOULI 7-24
TEXAS CAVIAR 7-24
TOMATO ASPIC 7-25
TOMATO FETA SALAD 7-25
TORTELLINI SALAD 7-25
VEGETABLE COUSCOUS 7-26
VEGETABLES IN CHEESE SAUCE 7-26
WARM POTATO SALAD 7-27
ZUCHINNI CASSEROLE 7-27

MISCELLANEOUS

ARGO STARCH 8-1
BAKER'S DOUGH 8-1
BOOKMAKER PASTE 8-1
CHEESE AND CUCUNBER SANDWICHES 8-1

CHOCOLATE PUDDING FINGER PAINT	8-2
CINNAMON ORNAMENTS	8-2
CLAY CONTAINERS	8-2
Cold Cream Finger Paint	
COOKED DOUGH	8-3
COOKED PLAYDOUGH	8-3
CO-OP PASTE	8-4
CRAYONS	8-4
CRAYON CONTAINERS	8-4
DAYLIGHT DELIGHTS 1	8-4
DAYLIGHT DELIGHTS 2	8-5
EASY FINGER PAINTING	8-5
FLOUR AND SALT FINGER PAINT, COOKED	8-5
FLOUR AND SALT FINGER PAINT, UNCOOKED	8-6
FLOUR PASTE	8-6
FROZEN PINEAPPLE BUTTERMILK	8-6
HOBBY CRAFT PASTE	8-7
HOME MADE DOG BISCUITS	8-7
HOMEMADE ICE CREAM	8-8
LITTLE PIZZAS	8-8
ORANGE CRUSH	8-8
ORNAMENTAL CLAY SUITABLE FOR DRIED OBJECTS	8-9
PAINT CONTAINERS	8-9
PANCAKE PEOPLE/ANIMALS	8-9
PLASTIC STARCH FINGER PAINT	8-9
POPSICLES	8-10
PRESERVED CHILDREN	8-10
SALT DOUGH	8-10
SAWDUST AND WHEAT FLOUR	8-11
SCISSORS HOLDERS	8-11
STARCH AND SOAP FINGER PAINT	8-11
TEMPRA FINGER PAINT	8-11
UNCOOKED PLAYDOUGH	8-12
WHEAT FLOUR FINGER PAINT	8-12
ZOO SANDWICHES	8-12

MEASURING EQUIVALENTS 8-13

TO REMOVE STAINS FROM WASHABLES:
ALCOHOLIC BEVERAGES 8-14
BLOOD 8-14
CANDLE WAX 8-14
CHEWING GUM 8-14
CHOCOLATE AND COCOA 8-14
COFFEE 8-15
CRAYON 8-15
DEODORANTS 8-15
DYE 8-15
EGG 8-15
FRUIT AND FRUIT JUICES 8-15
GRASS 8-16
GREASE, OIL, TAR 8-16
INK--BALL-POINT PEN 8-16
INK--FOUNTAIN PEN 8-16
LIPSTICK 8-17
MEAT JUICES 8-17
MILDEW 8-17
MILK, CREAM, ICE CREAM 8-17
NAIL POLISH 8-17
PAINT 8-18
- oil base
- water base
PERSPIRATION 8-18
RUST 8-18
SCORCH 8-19
SOFT DRINKS 8-19
TEA 8-19